

SANDHYA's KITCHEN: Recipe Guide

Onion & Cumin Rice Pilaf

INGREDIENTS

- 1 Cup - Basmati Rice (*NOT Long Grain*)
- 1 Large - Red Onions Sliced
- ½ Cup - Frozen Peas (*Thawed*)
- ¼ Cup - Cilantro Leaves (*Chopped*)
- 4 Pcs - Green Cardamom
- 2 Pcs - Cloves
- 1 Pc - Cinnamon Stick (1")
- 2 Pcs - Bay Leaf
- ½ Tsp - Cumin Seeds
- 1 Tsp - Garlic
- 2 Tbsps - Ghee

COOKING – RICE

- ✓ Wash Rice 2-3 times... drain completely
- ✓ Add Water (2x Rice) & 1 Tsp of Salt to the Rice... add ½ Tsp Ghee, Green Cardamom, Cloves, Cinnamon Stick & 1 Bay Leaf to cook the Rice
- ✓ Let it rest for 5 mins... fluff with a fork
- ✓ Take out & discard the spice pieces

COOKING – CARAMELIZED ONIONS

- ✓ Heat remaining Ghee in pan; when hot, add Cumin Seeds & the remaining Bay Leaf
- ✓ As soon as Cumin changes color, add the Garlic & sauté for a few seconds
- ✓ Add the Onions & cook for 10 -12 mins till light brown; add the Peas & cook for another 3-4 minutes
- ✓ To this, add the cooked Rice & chopped Cilantro
- ✓ Toss everything together