



Indian Spiced Rice, Crispy Onions and Cashew

Ingredients

- 1 white onion, 1 red pepper
 - 3 cloves garlic
 - 5 cloves
 - 3 cardamom pods
 - 2 curry leaf/lime leaf/bay leaf
 - 1 tbsp cumin
 - 1 tsp turmeric
 - 1 tbsp black onion seeds
 - 300g basmati rice
 - 660ml chicken/vegetable stock
 - 60g sultanas
 - 4 tbsp vegetable oil or 2 tbsp ghee
 - 2 pinches of salt
 - 1/2 bunch chopped parsley or coriander
 - 1/2 lemon juice
- For the onions
- 2 white onions
 - 100g cashews
 - 150g plain/rice flour
 - 1 tsp turmeric
 - 8 tbsp ghee or 50ml vegetable oil
 - A pinch salt

Directions

For the rice

- Dice the onion and pepper and mince the garlic.
- Sweat the veg with the spices and salt until soft.
- Add the rice and toast for 1 minute before adding the stock. Bring up to the boil and boil for 5 minutes before adding the sultanas, stirring well and then covering with a lid.
- Allow to steam for 12 minutes before removing the lid then add the lemon juice and parsley. Check seasoning.

For the crispy onions

- Slice the onions finely and coat in the salt and flour.
- Chop the cashews. Place a frying pan on the heat with the oil or ghee and on a medium-high heat fry the cashews and onions/flour with the turmeric until crispy.
- Season and sprinkle on top of the rice.