

Jeera rice

Recipe for 4

Description

Cumin perfumed rice.

Ingredients

Jeera rice

- 1 Cup(s) Basmati rice
- 1 Unit(s) Onion
- 1 Tsp Cumin powder
- 1 Tsp Cumin seeds
- 1 Tbsp Ghee

- Salt and pepper

Preparation

- Preparation time **25 mins**

Introduction

Chop the onion.

Jeera rice step 1

Cook the basmati rice in a large volume of salted boiling water for 10 minutes and drain it.

Jeera rice step 2

Heat up the ghee in a frying pan and add the cumin seeds. Cook for 1-2 minutes then add the onion and cook until it gets translucent. Sprinkle with the cumin powder and cook for another minute. Mix in the rice, season with salt and serve.

Bon appétit!