

# Quick Cumin Rice

The big question when I share my curries is 'what should I have this with?'. Well, this is it. This rice dish one of my favourite sides that goes so extremely well with all the recipes, curries and sabji. I'm so glad my mum was here to share the recipe with you.

Serves 4

## Ingredients

ghee/oil of choice

2 black cardamom pods

2 tsp cumin seeds

3-4 bay leaves

1 cinnamon stick

400g basmati rice, washed

1 tsp salt

1 tsp garam masala

$\frac{1}{2}$  tsp chilli powder

## Method

– Add 2 tbsp ghee to a hot pan. Add the cardamom, cumin seeds, bay leaves, and cinnamon stick. Let them sizzle for 1 minute.

– Add the rice, salt, garam masala, and chilli powder. Mix well.

– Add 800ml water. Mix well and bring it a boil. Lower the heat, cover, and cook for 10-12 minutes.

Remove the whole spices and serve with your next curry!