



Indian-Style Rice with Cashews, Raisins and Turmeric



Prep
5 m

Cook
22 m

Ready In
27 m

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VONS

Vons
6571 W 80th St
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"A colorful, fragrant Indian-style rice. If desired, for presentation purposes, the rice can pressed into a lightly-oiled bowl, inverted and unmolded on to a decorative serving plate, and then garnished with fresh cilantro and slices of lime and tomato."

Ingredients

- | | |
|-------------------------------------|-----------------------------------|
| 1 tablespoon vegetable oil | 1 pinch crushed red pepper flakes |
| 1 1/2 cups basmati rice | 1 teaspoon salt |
| 1 (14 ounce) can coconut milk | 1/4 teaspoon ground turmeric |
| 1 1/4 (14 ounce) cans chicken stock | 1 bay leaf |
| 1/2 teaspoon ground cumin | 1/2 cup raisins |
| 1/2 teaspoon ground coriander | 3/4 cup cashew halves |

Directions

- 1 Heat oil in a large pot over medium-high heat. Stir in rice, and cook for 2 minutes. Pour in the coconut milk, chicken stock, cumin, coriander, red pepper flakes, salt, turmeric, bay leaf, raisins, and cashew halves. Bring to a boil, then cover, and reduce heat to low. Cook until rice is tender, about 20 minutes.

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