

Indian-Style Rice with Cashews, Raisins and Turmeric

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Rated: ★★★★★

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Prep Time: 5 Minutes

Cook Time: 22 Minutes

Ready In: 27 Minutes

Servings: 6

"Basmati rice is simmered with coconut milk, spices, raisins, and cashews to make a colorful, fragrant Indian-style rice."

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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