

Lemon Rice

Nimbu Chaul

Hari
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Ingredients

4 tbsp vegetable oil or 2tbsp
coconut oil
1 tsp mustard seeds
7-10 curry leaves
3 green chillies
1 tsp salt
½ tsp turmeric
2 tbsp peanuts or cashew
nuts
2 lemons
200g Basmati rice

Method

- 01** Wash the rice until the water runs clear.
- 02** In a wide based pan add the washed rice, pour in 500ml of water (twice the amount of water to rice). Bring the water to a rolling boil, reduce the heat to the lowest setting and place the lid on the pan. Leave to cook for 12 minutes.
- 03** Remove from the heat, very gently fork through it and leave to cool.
- 04** In a separate pan heat the oil and add the mustard seeds. As they begin to splutter add the peanuts or cashews and fry to a golden brown colour. Add the turmeric powder, the curry leaves, green chillies and salt - fry for a minute.
- 05** Remove from the heat and stir into the rice.
- 06** Squeeze in the juice from the lemon and mix through carefully until all the rice is beautifully bright yellow.

Served With

This is such a delicious rice dish that it can be savoured as a lovely side dish to compliment a lovely tomato based dish but quite often I like to have this on its own as a meal in itself. Makes for a great take to work lunch dish!



More on this recipe

<http://www.harighotra.co.uk/lemon-rice-recipe>

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