

Spicy Basmati Rice

Ingredients

2 cups Basmati rice
3 tbs. Vegetable oil
1 medium onion, finely chopped
3 fresh, hot green chillies, finely chopped
2 cloves garlic, finely chopped
½ tbs. Garam masala
3 cups water or vegetable stock

Method
Wash the rice in several changes of water. Drain. Soak in cold water for 20 minutes. Drain. In a heavy-bottomed pan, heat three tablespoons of vegetable oil over medium heat. Add the onions and sauté until lightly browned. Add the rice green chillies, garlic, ginger, garam masala and cook for two to three minutes, until all the grains of rice have been coated. Now pour in the water or stock, bring rice to a boil. Cover with a lid and simmer gently for 15 to 20 minutes or until all moisture is absorbed and rice is cooked.

Serves 5-6