

wali wa nazi WITH whole cumin

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Coconut rice is so aromatic and so wholesome. With the addition of red onion and whole cumin seeds, this is one dish you will live to remember.

Ingredients

- 1 1/2 cups of rice
- 50 g of dessicated coconut
- 2 cups of coconut milk
- 1 cup of water
- 1 tablespoon of cumin seeds
- 1/2 red onion finely diced

Method

Toast your cumin seeds in a frying pan until they become fragrant. Set them aside.

In your sufuria, on medium heat, bring the coconut milk and the water and some salt to a boil. Put your rice in once it boils. This should be followed immediately by the toasted cumin seeds and the diced red onion.

After a minute, add the dessicated coconut and mix it in. Turn down the heat and allow the rice to cook.

Remove from heat and serve.



SERVE WITH: spicy meatballs, ndengu or your favorite stew

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/wali-wa-nazi-with-whole-cumin/>