



cumin chicken & mushroom fried rice

A 'Kraising' for something sweet led me down a fantastic culinary adventure that birthed my coconut crepes with passion fruit curd that you too will love!! <3

Ingredients

1 cup of basmati rice	1 tablespoon of soy sauce
400g of chicken breast	1 tablespoon of fresh rosemary
1 cup of button mushrooms	1/2 a teaspoon of cumin seeds
1 red onion finely chopped	3 cinnamon sticks
Coriander (Both stalks and leaves)	1/2 a teaspoon of paprika
5 cloves of garlic	Salt and pepper to taste
1 carrot, finely chopped	Vegetable oil for frying

Method

Put your rice to cook. As that is going, prepare the other ingredients. Once the rice is done, set aside.

In a pan, heat some vegetable oil and add your red onion, coriander stalks, cumin seeds and cinnamon sticks. Cook these until fragrant.

Add your chicken strips, which should be cut into strips or cubes, together with the paprika, pepper, rosemary, finely cubed carrots and garlic. Once the chicken has just started to turn white, add the mushrooms and cook these until the chicken is completely cooked through.

Add your cooked rice into the pan and a tablespoon of soy sauce and toss this with a fork until everything is completely combined. Once done, add your coriander leaved and serve hot!



SERVE WITH: a side of choice 😊

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/cumin-chicken-mushroom-fried-rice/>

