



With help from my beloved readers to name this rice dish, this 7 spice sunny rice will come alive on your palette!



Ingredients

1 cup of rice (basmati/pishori)
1 red onion, finely chopped
1 tomato, grated
1 teaspoon of cumin seeds
3 whole cloves
2 cinnamon sticks
2 bay leaves

1/2 a teaspoon of grated ginger
5 cloves of minced garlic
1/4 teaspoon of turmeric
Black pepper
Salt to taste
Vegetable oil for frying

Method

In your sufuria, add the red onion, onion, garlic ginger and all the spices. Let this simmer for about 10-15 minutes on low heat and then add the tomatoes and tomato paste. Let this simmer for about 5 minutes then add the rice, salt and water. Let this cook down until the water dries up. Toss with a fork, discard the cinnamon sticks and bay leaves.

Garnish then serve.



SERVE WITH: your favorite stew <3!

This recipe was brought to you by Kaluhi's Kitchen from: <http://www.kaluhiskitchen.com/7-spice-sunny-rice/>