



This is a fried rice recipe with rich ingredients, that add a depth of character and bold flavor which can be felt with every single bite. *must try*

Ingredients

1 cup of Cooked Rice

Diced red onion

4 cloves of Garlic

Thumb sized ginger root Ginger

Tomato Paste

2 ripe diced tomatoes

Red chillies (optional)

Dried Basil



Whole Cumin seeds

Bay Leaves

Black pepper

Dijon Mustard

Method

Wash your rice and put it to boil/steam together with your cumin seeds.

In a separate frying pan, heat some oil and put your onions. Add your black pepper, ginger, garlic and basil. Let this sauté until the onions are soft.

Add your grated tomatoes, tomato paste, cumin seeds and dijon mustard. Put in your red chillies and bay leaves whole and allow this to simmer for about 5 minutes.

After your tomatoes have cooked well, add your cooked rice, mix it in and sauté for 3-5 minutes then serve.



SERVE WITH: Kachumbari, salsa, coleslaw, any red or white meat stew.

This recipe was brought to you by Kaluhi's Kitchen from:

<http://www.kaluhiskitchen.com/tomato-mustard-fried-rice/>