



Nothing delights me more than making a dish that is both delicious and super fast to whip up. My raisin and carrots fried rice fits both bills.

### Ingredients

2 handfuls raisins

1 cup of rice

3 large carrots

1 handful of groundnuts

1 onion diced

1 teaspoon of pepper

1 teaspoon of butter

1 tablespoon of soy sauce

## Method

In a sauce pan, add the onions, the carrots and the ground nuts. Let them sautee for about 4 minutes.

After that, add the cooked rice and the raisins to the sauce pan and mix it in. Do this with a fork preferably so that the rice does not get smashed up.

Add the soy sauce and mix. Add the coriander then allow this to stay in the heat for about 4 minutes.

Turn off the heat and serve.



SERVE WITH: Beef stew, meatballs or gravy, coleslaw

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This recipe was brought to you by Kaluhi's Kitchen from: [http://www.kaluhiskitchen.com/raisin-and-carrot-fried-rice /](http://www.kaluhiskitchen.com/raisin-and-carrot-fried-rice/)