

THAI FRAGRANT RICE

Source: Linda Fraser - The Vegetarian Kitchen

Served: 2



- Lemon grass - 2
- Lime - 2
- Brown basmati rice - 1cup
- Olive oil - 1TBSP
- Onion, chopped - 1
- Fresh ginger root, peeled and finely chopped – 1 pcs
- Coriander seeds - 1½ tsp
- Cumin seeds - 1½ tsp
- Vegetable stock - 3 cups
- Cilantro - 4 TBSP
- Lime wedges to serve

1. Finely chop the lemon grass.

2. Remove zest from limes with grater.

3. Rinse rice in plenty of cold water using a sieve.

4. Heat oil in large pan, add onions and spices, lemon grass and lime zest and cook gently for 2-3 minutes.

5. Add the rice and cook for another minute.

6. Add stock and bring to boil. Reduce heat to very low. Cover the pan.

7. Cook gently for 30min. check the rice, cook for another 3 to 5 minutes if necessary.

8. Remove from heat, stir in fresh coriander and fluff up the grains.

9. Cover and leave for 10 min.

Serve with lime wedges