

Indian Spiced Brown Rice

written by The Recipe Exchange | June 28, 2015

Ingredients

2 tbsps coconut oil
1 cup roasted cashews (raw or dry)
1/2 onions (chopped)
2 cloves garlic (minced)
1 1/2 tsps curry powder (Muchi)
1/2 tsp garam masala
1 cup brown rice (uncooked)
3 cups vegetable broth
3 ozs dried plum (chopped)
salt and ground black pepper (to taste)
fresh cilantro (To serve: garnish with, optional)

Directions

In a medium saucepan, melt 1 tablespoon of the coconut oil and add the cashews. Roast for 2-3 minutes or until the cashews just begin to lightly brown. Remove from the skillet and set aside.

In the same saucepan, melt the other 1 tablespoon coconut oil and add the onion. Stir and cook until translucent, ~5 minutes. Add the garlic and spices. Cook another 1-2 minutes.

Add the brown rice and stir. Cook for 2 minutes to lightly brown the rice.

Add the broth and bring to a gentle simmer. Cover and continue to simmer for ~20 minutes or until the broth is absorbed and the rice is tender.

Turn off the heat, stir in the cashews and plums. Season with salt and pepper to taste.