



# Fragrant Jeweled Rice

## Ingredients:

- 2 tsp ghee or oil
- 1 tsp Bengali Panch Phoron
- 1 cup basmati rice (triple rinsed and drained)
- 1 tsp Moghul Curry
- 1 tsp salt
- 1  $\frac{1}{3}$  - 1  $\frac{1}{2}$  cup hot water (depending on how tender you like your rice)

**Spices Used:** Bengali Panch PhoronMoghul Curry

**4 Servings**

**Prep Time: 5 mins**

**Cook Time: 25 mins**

## Instructions:

- 1 - Place a small sauce pan or rice pot over medium heat. Add ghee or oil.
- 2 - Add Bengali Panch Phoron. Bloom spices in oil for 1-2 minutes until fragrant and popping.
- 3 - add the rice and stir to coat
- 4 - Add Moghul Curry and salt. Cook 1 more minute
- 5 - add hot water. Once the water starts to simmer reduce heat to low, cover and cook 20 minutes.
- 6 - Fluff with a fork and cook a bit longer if not all the water is yet absorbed. Rice will be fragrant and bright yellow.



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