

Ghee Rice

Ingredients

- g Rice Flour
- g Ghee oil
- g Onion
- g Cashew
- g Raisins
- Stick Cinnamon
- Leafs Curry Leaves
- Mediums cloves
- Mediums Cardamom
- Medium Star Anise
- tsp Salt & Pepper
- cup Water
- tbsp Garlic
- cube MAGGI Chicken Seasoning Cube

Instructions

1. Soak the rice for 10 minutes.
2. Take a pan and add ghee to the pan, when the ghee is heated add the cinnamon stick, and ginger garlic paste and saute out.
3. Next add cardamom and cloves, mix it well, and add the curry leaves and mix.
4. Add the soaked rice into it and mix it well.
5. Now add water, salt, and the Maggi cube, stir it well, and cook the rice.
6. When the rice is cooked off the flame and keep it to a side.
7. Finally, garnish it with fried onions, cashew nuts, resins, and star anise and serve it.

Nutrition

Carbohydrates	52.02 g
Energy	454.93 kcal
Fats	24.99 g
Fiber	3.36 g
Protein	8.41 g
Sodium	811.4 mg
Sugars	3.33 g

34 Minutes

4 Portions