

Golden Basmati rice

Serves 20

- 600 g (3 C) Basmati rice
- 237 g onion, diced
- 3 tsp olive oil
- ½ tsp turmeric
- ½ tsp cinnamon
- ½ tsp cardamom
- 950 ml water
- 135 g carrots, peeled and grated
- 1 tsp orange peel, grated
- ¾ tsp salt



1. Rinse **rice** and soak in water to **cover for 30 minutes**
2. After rice has been soaking about 20 minutes, sauté **onions** in **oil** for **about 5 minutes**.
3. Add **turmeric**, **cinnamon**, and **cardamom**. Cook, stirring constantly, for another minute and set aside.
4. Add all ingredients to rice cooker.