

Quick & Easy Boiled Rice



The key step here is to start with good quality basmati rice - don't use long grain, brown or sticky rice.



INGREDIENTS

60g Basmati Rice per person

Water

Rapeseed Oil

Salt

METHOD

1. Half fill a large saucepan with water. Bring to a boil on the stove.
2. Wash your rice by covering with water, stirring, and discarding the cloudy water that runs off. Repeat twice, and then strain.
3. Pour the washed rice into the boiling water.
4. Cook for 10 minutes, and then drain into a sieve. Run under the cold tap briefly to stop the cooking process.
5. Return to the (empty) saucepan. Stir through some oil and season with salt. Enjoy with your bhuna!

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