

RICE PILAF



TURKISTAN PILAVI

Chef Steve

4 servings

15 minutes prep time

1 hour total cook time

INGREDIENTS

¼ cup olive oil

1 large onion, finely chopped

2 medium carrots, coarsely grated

2 cups Basmati rice

½ cup toasted pine nuts

½ cup small raisins (or dried cranberries)

3 cups boiling mineral or filtered water

½ teaspoon ground cinnamon

salt and freshly ground pepper

DIRECTIONS

1. Heat a medium-sized pot over medium heat.
2. Add olive oil, onion and carrot, and cook, stirring, for about 8 minutes until onion and carrots are soft.
3. Add rice and sauté for about a minute, stirring, until the rice is hot and coated in oil.
4. Add pine nuts, raisins and boiling water.
5. Season with cinnamon, salt and pepper, mix and bring to a boil.
6. Cover and cook over lowest flame for about 18 minutes until the rice is cooked.
7. Turn off flame, stir and leave the rice to steam, covered, for another 10 minutes

SHOPPING LIST

olive oil

1 large onion

2 medium carrots

Basmati rice

pine nuts

raisins / dried cranberries

cinnamon