

Marie Saba

from my kitchen to yours

Turmeric Rice & Peas

Serves 4-6

Ingredients:

- 2 Tablespoons (30 ml) olive oil (or clarified butter)
- 1 clove garlic, peeled
- 1 cup (210 g) Basmati rice
- 1 teaspoon (4 g) Kosher salt
- 1 teaspoon (2 g) ground turmeric
- 2 cups (500 ml) water
- 1 cup (134 g) frozen petite green peas



Instructions:

1. In a saucepan with tight-fitting lid, heat oil over medium heat. Add garlic and cook, flipping garlic occasionally to prevent burning, until lightly browned.
2. Leaving garlic in the oil, add rice and salt. With a wooden spoon, stir the rice in the hot oil until the rice turns a chalky white color.
3. Add water and turmeric; stir to combine. Increase heat to high and bring to boil. Immediately reduce heat to low, cover with lid, and simmer on low for 15 minutes.
4. Remove lid and quickly add frozen peas. Replace lid, cook 5 minutes more, turn off heat. Fluff rice with a fork, remove garlic, and serve.

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