

Curry Flavored Rice

Serves: 2 to 4

Preparation Time: 5 minutes

Cooking Time: 25 minutes

Ingredients:

1 tablespoon *Butter* or *Oil*

1 large *Shallot* – finely chopped

1 large clove *Garlic* – finely chopped

1 cup *Rice* – rinsed and drained (I use *Basmati Rice*)

1 cube of *Japanese Curry Sauce Mix*

2 cups *Water* or *Stock*

A small pinch of *Salt*



Directions:

1. Heat a pot over high heat and add butter. Once melted, add shallot & garlic and sauté for few minutes until lightly golden in color.
2. Add rice and sauté for about a minute. Add salt, Curry Sauce Mix and stir till dissolved by adding little water if required.
3. Add water and bring it to a boil. Reduce heat to very low, cover pot with a tight lid and cook undisturbed for 20 minutes.
4. Fluff up the rice with a fork, remove from heat and serve.

Note:

- If using stock, you might not need to add salt.
- To make wrapped omelet, use about 2 large eggs per omelet, season with salt & pepper and 1 teaspoon of milk or cream. Cook just until the egg is set but little wet. Fill rice in middle of omelet, wrap and serve with prepared curry sauce.