Maggi Magic ae Masala Pilau Rice

Ingredients

- 300 g Basmati or long grain rice (uncooked)
- 1 Onion
- 1 small stick of cinnamon
- 2 Bay Leaves
- 0.5 teaspoon Cumin Seed
- 1 sachet Maggi Masala e Magic
- 0.5 teaspoon Turmeric
- 500 ml low salt vegetable stock
- 1 tablespoon Olive Oil

Instructions

1. Add the rice to a sieve and continue to run under cold water until the water running through is clear instead of cloudy. Set aside to drain completely.

2. Heat the oil in a large pan over a medium heat and gently fry the onions until they are soft and golden in colour.

3. Add the cinnamon stick, bay leaves and cumin seeds and continue to cook for another 2 minutes.

4. Add the Maggi Magic ae Masala packet and turmeric and cook for a further 1 minute. Cover the pan with a lid and increase the heat until the mix starts to boil.

5. Gently stir through the drained rice until completely combined with the onion mix, pour over the vegetable stock and stir again.

6. Remove the lid to stir the rice once more, before covering again and reducing the heat to low. Cook for 15 minutes before removing completely from the heat.

7. Remove the lid to carefully fluff the grains with a fork before replacing the lid and leaving to stand for a final 5 minutes before serving.

Nutrition

Carbohydrate	65.76 g
Energy	335.28 kcal
Fat	5.29 g
Fibre	2.62 g
Protein	6.02 g
of which: saturates	1.05 g
Sodium	538.29 mg
of which: sugars	1.56 g

47 Minutes

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