



Kerala Special Fried Rice

Ingredients:

1. Basmati rice – 2 cups
2. Cardamom – 6
3. Cloves – 5
4. Bay leaf – 2
5. Cinnamon sticks – 2

Ginger – 2Tbs

Garlic – 2Tbs

French cut green beans – 2 cups

String Carrots – 2 cups

Red onion thinly sliced – 2 cups

Garam masala – 1Tbs

Turmeric powder – 1/2tsp

Oil – 2 Tbs

Salt to taste

For garnishing:

Red Onion thinly sliced and fried in oil – 1

Roasted Raisins and cashews – 1/2 cup each

Method:

Wash rice and drain.

Add rice, 1 through 5 ingredients and 4 cups of water to rice cooker.

Heat oil in a big cooking pan.

Add ginger and garlic, cook for 5 minutes.

Once the ginger and garlic turned slightly brown, add onion.

Once the onion turned slightly brown, add green beans and carrots.

Cook for 5 minutes.

Add garam masala, turmeric powder, and salt to taste.

Mix well and cook another 5 minutes.

Add cooked rice to the veggie mix. You can remove the whole spices from the cooked rice before you add to the veggie mix.

Garnish and serve and enjoy.