

Yellow Rice

Serves 8



Ingredients:

- 2 Tablespoons olive oil
- 1 teaspoon turmeric
- 2 teaspoons cumin seed
- 2 cups long-grain white rice
- 4 cups water or stock
- ½ teaspoon salt

Instructions:

1. Add oil to a skillet on medium heat.
2. Swirl turmeric and cumin seed in oil until fragrant, about 1-2 minutes.
3. Add the rice and stir to coat. Toast the rice stirring frequently until sizzling, about 5 minutes.
4. Add the water or stock and salt, stir to combine, and bring to a boil.
5. When the skillet is boiling, cover with a tightly fitting lid and lower the heat until just simmering. Simmer covered for 15-20 minutes.
6. When the liquid is absorbed and the rice is tender, fluff with a fork.
7. Serve topped with your favorite street-cart style dishes. Enjoy!