

# Jeera rice

## Recipe for 4

### Description

Cumin perfumed rice.

### Ingredients

#### Jeera rice

- 1 Cup(s) Basmati rice
- 1 Unit(s) Onion
- 1 Tsp Cumin powder
- 1 Tsp Cumin seeds
- 1 Tbsp Ghee
  
- Salt and pepper

### Preparation

- Preparation time **25 mins**

#### Introduction

Chop the onion.

#### Jeera rice step 1

Cook the basmati rice in a large volume of salted boiling water for 10 minutes and drain it.

#### Jeera rice step 2

Heat up the ghee in a frying pan and add the cumin seeds. Cook for 1-2 minutes then add the onion and cook until it gets translucent. Sprinkle with the cumin powder and cook for another minute. Mix in the rice, season with salt and serve.

**Bon appétit!**