Cashew Rice

Ingredients:

2 cups raw rice

1 cup roasted cashews

2 tablespoons butter cubed

1 chopped onion

1 cup diced carrots

0.25 cup golden raisin

3 cups water/broth

1 teaspoon salt

1 clove garlic, minced

1 teaspoon turmeric

0.5 teaspoon cumin

0.25 teaspoon cinnamon

1 whole bay leaf

1. Place the butter, minced garlic, turmeric, cumin and cinnamon in a pot. Cook and stir for 2 minutes.
2. Add rice, cook for 2 minutes more until rice starts crackling. Add diced carrots, raisins, water, salt and bay leaf. Stir to combine the ingredients.
3. Place a lid on the pot, turn the heat up to high until it comes to a full boil. As soon as it boils, turn down the heat and let simmer lightly for 20 minutes. Allow to sit for 15 minutes once cooked, without removing the lid.
4. Fluff with a fork, add roasted cashews and coriander.
5. Serve warm with beef, fish or chicken curry.