

Egg Rice Recipe

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|--------|-------------|--------|-------|-------|
| Spice: | Difficulty: | Total: | Prep: | Cook: |
| Mild | Serves Easy | 0 | mins | mins |
| 1-2 | | mins | | |

The Indian equivalent of egg fried rice. Scrambled egg that is lightly spiced and fried with basmati rice. Serve with curry or enjoy as a delicious snack on its own.

Ingredients

5 tablespoons (75ml) **vegetable oil**

½ medium (50g) **onion** peeled and finely diced

½ teaspoon (4g) **salt**

½ teaspoon (1g) **kasoori methi**

1 egg

1 teaspoon (3g) **BIR mix powder**

250g **cooked basmati rice**

handful of chopped **fresh coriander**

Instructions

- 1 Heat a wok on a medium high heat and add the vegetable oil.
- 2 Fry the onion, salt and kasoori methi for around 5 minutes stirring occasionally until the onions turn translucent and soften.
- 3 Add the egg and scramble and mix for 30 seconds.
- 4 Stir in the BIR mix powder for 1 minute.
- 5 Add the cooked basmati rice and stir so that all the rice is coated in the spiced. Cook for another 5 minutes until all the rice is piping hot.
- 6 Add the coriander and stir through, then serve.

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