

# Mushroom Rice Recipe

Spice:	Difficulty:	Total:	Prep:	Cook:
Mild	Serves Easy	20	5	15
2		mins	mins	mins

Mushroom rice is a delicious accompaniment to any curry and equally tasty on its own.

## Ingredients

1 chef's spoon (40ml) **vegetable oil**

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

5 **mushrooms** sliced

1 teaspoon (7g) **salt**

½ teaspoon (1g) **kasoori methi leaves**

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

250g cooked **basmati rice**

handful of **fresh coriander**

## Instructions

- 1 Heat a wok on a medium high heat and add the vegetable oil
- 2 Add the sliced onion and sliced mushrooms stirring occasionally and cook for around 5 mins until the onions turn translucent and soften
- 3 Add the mix powder, salt and methi and stir for 1 min
- 4 Add the cooked basmati rice stir so that all the rice is coated in the spices. Cook for another 5 mins until all the rice is piping hot
- 5 Add the coriander and stir through then serve

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