

Onion Rice Recipe

Spice: Mild | Difficulty: Easy | Total: 15 mins | Prep: mins | Cook: 15 mins

A very simple fried rice dish with onion. An easy way to elevate plain rice into something more flavour.

Ingredients

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

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

½ teaspoon (4g) **salt**

½ teaspoon (1g) **kasoori methi**

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 cooked basmati rice and stir so that all the rice is coated in the spice. Cook for another 5 minutes until the rice is piping hot.
- 4 Add the coriander and stir through, then serve.

Tips

- 1 Add sliced green chillies with the onion to give a fresh and spicy kick.

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