

# Restaurant style Jeera rice



ONE POT RECIPE

## ingredients

- Ghee - 1 to 2 tbsp
- Cinnamon sticks - 2 (1 inch sticks)
- Bay leaf - 1
- Star Anise - 3
- Cardamom - 3
- Cumin Seeds - 1 tsp
- Basmati Rice - 1 cup
- Salt - to taste

## directions

- Start by washing the basmati rice in cold water and soak it in 1:1 ratio water for 20 mins. Don't soak it longer.
- Then cook in pressure cooker or stove top, until its fluffy and soft along with salt. In instant pot I cook it in rice settings.
- Once the rice is cooked, In a hot wok, add ghee, when it is hot start by adding all the spices. I first add bay leaf, star anise, cinnamon and cardamom pods.
- Once it give a nice aroma, I go ahead and add a tsp of cumin seeds. When it splutters add in cooked rice and slowly stir.

