2 tablespoons olive oil, black pepper to taste, 1 tablespoon minced garlic, 1 tablespoon ground curry powder, or to taste, 1 cup uncooked white rice, 1 cup water, 1 tablespoon soy sauce, 1 cube vegetable bouillon, 1 tablespoon chili powder or to taste, 1 tablespoon ground cumin or to taste.

Cook oil in an average pot over low-slung heat. Sweat the garlic till the garlic converts aromatic, leisurely stir in cumin, shower, chili powder and curry powder. When flavours initiate to fry and become aromatic, stirring in the bouillon dice and a little water. Rise heat to great and add the breather of the water and the soy mush. Just before the combination comes to a spot, mixing in rice. Bring to a regular boil; decrease heat to low, shield, and simmer 15 to 20 mint, or till all liquid is engrossed. Eliminate from warmth and let stand 5 mint.