

doctor lo's spicy brown jasmine rice

serves 4

ingredients:

- 1 cup brown jasmine rice
- 2 cups of water
- 1 small onion
- 1 teaspoon of curry
- 1/2 teaspoon red pepper flakes
- 1 tablespoon of olive oil
- 4 garlic cloves

Dice onion and saute in olive oil in a medium size pan for 2 minutes. Add the rice and stir for a minute. Add the water, bring to a boil then lower heat, cover and cook for 30 minutes. Add sliced garlic and curry. Stir then cook 10 more minutes. Serve immediately

