**Ghee Rice (Easy One Pot Recipe)**

Ghee rice is a flavorful, **delicious but spicy** dish that features clarified butter (ghee), onions, and lots of rich spices. Follow my easy instructions with step-by-step photos to make this one pot recipe in a pan, in the Instant Pot and in a stove-top pressure cooker.

**Ingredients**

**main ingredients**

* ▢1 cup basmati rice – 190 grams
* ▢3 tablespoons [Ghee](https://www.vegrecipesofindia.com/ghee/) (clarified butter)
* ▢15 to 18 cashews
* ▢1 tablespoon raisins (without seeds)
* ▢⅓ cup thinly sliced onions – 50 grams or 1 medium-sized
* ▢1.75 to 2 cups water for stove-top pan and 1.25 cups for instant pot
* ▢⅓ teaspoon rock salt (edible and food grade) or add as required
* ▢1 to 2 tablespoons chopped coriander leaves (cilantro) for garnish

**whole spices**

* ▢1.5 inches cinnamon
* ▢3 green cardamoms
* ▢3 cloves
* ▢2 single strands of mace
* ▢4 to 5 black peppercorns
* ▢1 tej patta (Indian bay leaf)

Recipe:

* Wash rice
* Keep for boil