Quick and easy curry rice

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Curry rice is an easy side dish recipe, perfect for serving with your favorite curries. A few pantry staples is all you need for this delicious dish.

Course	Side Dish
Cuisine	Indian
Keyword	Curry rice, Curry rice recipe, how to make curry rice

Prep Time	5 minutes
Cook Time	30 minutes
Total Time	35 minutes

Servings	6
Calories	255kcal
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Ingredients

- 1 onion finely chopped
- 2 garlic cloves crushed
- 1 tsp crushed ginger
- 1 tsp turmeric
- 2 tsp curry powder / Garam Masala
- 2 cups Jasmine / Basmati rice
- 4 cups stock / water
- 1 tsp salt
- 1 cup frozen peas (optional)

Instructions

1. Heat a tablespoon of oil in a medium-sized pot. Add the onion and saute until soft and translucent.
2. Add the garlic, ginger and spices and cook for 30 seconds.
3. Stir in the rice then pour in the water/stock and season with salt.
4. Allow to simmer until most of the water has been absorbed (approximately 10 minutes) then stir in the peas.
5. Cover with a lid then turn the heat down to its lowest setting.
6. Allow to cook gently for 5 minutes then turn the heat off and allow the rice to steam for 10 minutes.
7. Once cooked, fluff with a fork, season to taste and serve.

Nutrition

Calories: 255kcal | Carbohydrates: 55g | Protein: 6g | Fat: 1g | Saturated Fat: 1g | Sodium: 393mg | Potassium: 165mg | Fiber: 2g | Sugar: 2g | Vitamin A: 185IU | Vitamin C: 11mg | Calcium: 29mg | Iron: 1mg

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