

Slow-Cooker Basmati Rice Pilaf

 3 comments

SIDE DISHES

RICE

SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 6

TIME 2 to 3 hours on high

SLOW COOKER SIZE 5 to 7 quarts

WHY THIS RECIPE WORKS

As with other rice dishes, we found that the basmati rice cooked best on high, and we laid a piece of parchment paper over the mixture to prevent the grains on top from drying out as the water was absorbed.



TRY THIS RECOMMENDED COOKING COURSE

Slow-Cooker Cassoulet

GATHER YOUR INGREDIENTS

- ☐ 1 tablespoon extra-virgin olive oil
- ☐ 2 garlic cloves, minced
- ☐ ½ teaspoon ground turmeric
- ☐ ¼ teaspoon ground cinnamon
- ☐ 3 cups boiling water
- ☐ 2 cups basmati rice, rinsed
- ☐ ⅓ cup dried currants
- ☐ Salt and pepper
- ☐ ¼ cup sliced almonds, toasted

[View Nutritional Information](#) ⓘ

KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



BEFORE YOU BEGIN

You will need an oval slow cooker for this recipe. For an accurate measurement of boiling water, bring a full kettle of water to a boil and then measure out the desired amount. We prefer the flavor of basmati rice in this recipe, but long-grain white rice can be

substituted.

1

INSTRUCTIONS

Lightly coat slow cooker with vegetable oil spray. Microwave oil, garlic, turmeric, and cinnamon in bowl until fragrant, about 1 minute, stirring halfway through microwaving; transfer to prepared slow cooker.

2

Stir boiling water, rice, currants, and $\frac{1}{2}$ teaspoon salt into slow cooker. Gently press 16 by 12-inch sheet of parchment paper onto surface of water, folding down edges as needed. Cover and cook until rice is tender and all water is absorbed, 2 to 3 hours on high.

3

Fluff rice with fork, then gently fold in almonds. Season with salt and pepper to taste. Serve.

RECOMMENDED READING



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MY RATING

