# **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.

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## 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
1/4 teaspoon ground cinnamon
<b>3</b> 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
*
REFORE YOU REGIN

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

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substituted.



#### **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.



Stir boiling water, rice, currants, and ½ 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.



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

#### RECOMMENDED READING

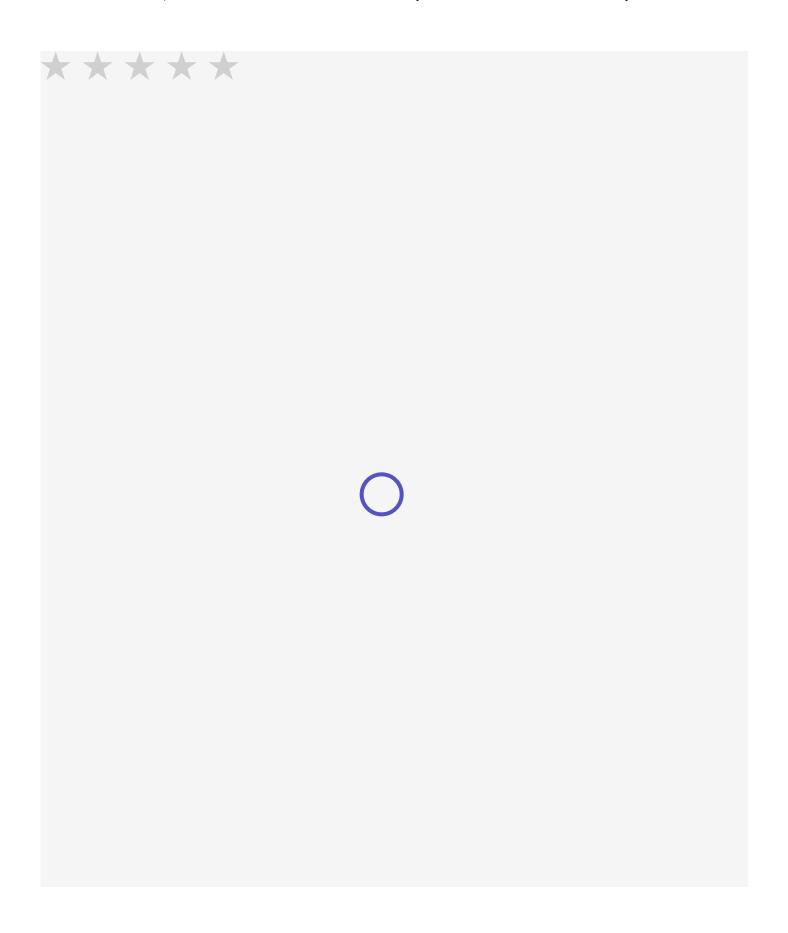


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#### MY RATING

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