**Jeera Rice**

Prep time: 5 min Cook time: 15 min

**Ingredients:**

* ½ cup cooked rice (hand pounded)
* 1 tsp oil (Sunflower or Rice bran or Extra light olive oil)
* ½ tsp low sodium salt
* 1 tsp jeera
* 2 tbsp coriander, finely chopped

**Instructions:**

1. Heat a pan add ½ tsp oil and cumin seeds, let it splutter, then add cooked basmati rice, salt and mix gently.
2. Add 2 tbsp coriander leaves and serve hot