

## KASHMIRI RICE WITH KALE

### Ingredients

2 cups cooked rice

1 brown onion, sliced

1 clove garlic

1 tsp turmeric

1 tsp cumin seeds

1 tsp vegetable stock powder

1 bunch Kale, washed, stripped from hard stalks and chopped

½ cup sultanas

1 small bunch fennel fronds, chopped

½ cup frozen peas

Heat wide pot with a little oil.

Sautee onion and garlic till starting to brown.

Toast turmeric and cumin seeds till fragrant, add sultanas.

Add rice and stock powder with a little water or extra oil.

When rice is heated through add peas, then turn off heat and add kale and fennel.

Taste and season.

Garnish with mint.