

KASHMIRI RICE WITH KALE

Ingredients

- 1) 2 cups cooked rice
- 2) 1 brown onion, sliced
- 3) 1 clove garlic
- 4) 1 tsp turmeric
- 5) 1 tsp cumin seeds
- 6) 1 tsp vegetable stock powder
- 7) 1 bunch Kale, washed, stripped from hard stalks and chopped
- 8) ½ cup sultanas
- 9) 1 small bunch fennel fronds, chopped
- 10) ½ cup frozen peas

Method

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.