

## Fragrant Curry Rice with Basmati, Peas & Aromatic Spices

Looking for a side dish that brings warmth, color, and incredible depth of flavor? This



**TIME**  
**30 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup basmati rice
- 2 cups water
- 1 tbsp vegetable oil or ghee
- 1 medium onion, finely chopped
- 2 cloves garlic, minced
- 1-inch piece of ginger, minced
- 1 tbsp curry powder
- $\frac{1}{2}$  tsp ground turmeric
- $\frac{1}{2}$  tsp ground cumin
- $\frac{1}{2}$  tsp ground coriander
- ... tsp cayenne pepper (optional)
- 1 cinnamon stick
- 1 bay leaf
- $\frac{1}{2}$  cup frozen peas
- Salt, to taste
- Chopped fresh cilantro, for garnish

### DIRECTIONS

- 1. Rinse the Rice:** Place the rice in a bowl and rinse under cold water several times until the water runs mostly clear. Drain and set aside.
- 2. SautØ the Aromatics:** In a medium saucepan, heat oil or ghee over medium heat. Add the chopped onion and cook until softened, about 5 minutes.
- 3. Stir in the garlic and ginger.** Cook for another 1-2 minutes until fragrant.
- 4. Bloom the Spices:** Add curry powder, turmeric, cumin, coriander, and cayenne (if using). Stir continuously for 1 minute to toast and activate the spices.
- 5. Add Rice and Simmer:** Add the rinsed rice to the pan and stir well to coat in the spices. Pour in 2 cups water, then add the cinnamon stick and bay leaf.
- 6. Bring to a boil.** Reduce the heat to low, cover, and simmer for 15-20 minutes, or until the rice is tender and water is absorbed.
- 7. Add Peas:** In the last 5 minutes of cooking, stir in the frozen peas. Cover and let cook until the peas are bright and heated through.
- 8. Fluff and Finish:** Remove from heat. Discard cinnamon stick and bay leaf. Fluff the rice with a fork and season with salt to taste. Garnish with chopped cilantro.

### SWAPS & NOTES

Rice : Jasmine or long-grain white rice can sub in a pinch, but basmati gives the fluffiest texture.

Ghee : Adds extra richness - use it if you can!

Spices : Feel free to adjust spice levels, or add mustard seeds for South Indian flair.

Add-ins : Diced carrots, golden raisins, or toasted cashews make great additions.

## TIPS FOR SUCCESS

? Rinse rice well to prevent stickiness ? Toast spices briefly for full flavor release ? Don't skip the cinnamon stick - it gives incredible background aroma ? Let rice sit off-heat for 5 minutes before fluffing

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/fragrant-curry-rice-with-basmati-peas-aromatic-spices/>