



also gobi **sides** (part 2)

jeera rice & raita

recipe created by



jeera rice (serves 2)

method

- ♥ wash rice & leave it to sit for 5 minutes, then drain all water
- ♥ heat oil in pan to medium heat
- ♥ add jeera (cumin seed) & bring to sizzle
- ♥ add onions & cook until translucent
- ♥ add rice & stir through for a couple of minutes
- ♥ add the 2 cups of water & bring to a boil, then turn down to a gentle simmer & leave to cook for 20 minutes, stirring occasionally
- ♥ the rice will be ready when all of the water is absorbed

ingredients

- 500g greek yoghurt
- 1 teaspoon of salt
- half teaspoon of garam masala
- half red onion (diced)
- 15cm cucumber (diced)
- 1 tomato (diced)
- chopped coriander to garnish

ingredients

- 3 tablespoons of oil
- 2 teaspoons of cumin seeds
- 1 medium onion (sliced)
- 1 teaspoon of salt
- 1 cup of basmati rice
- 2 cups of water

raita

method

- ♥ add salt & garam masala to yoghurt then stir well
- ♥ add onion, cucumber & tomato then mix well
- ♥ garnish with coriander and serve