

## **Basmati Rice Pilaf with Raisins and Cashews**

*Rice is served with every meal in India, and there are many different varieties. Most Indian recipes use white rice, but you can choose brown if you prefer. If you prefer brown rice, remember to increase the cooking time by double.*

**1 small onion, diced**

**2 tablespoons vegetable oil or coconut oil**

**1/2 teaspoon saffron threads**

**1 cinnamon stick**

**1 cup basmati rice**

**2 cups vegetable or chicken broth**

**1/2 teaspoon sea salt**

**fresh pepper, to taste**

**1/2 cup raisins**

**3 tablespoons toasted cashews or almonds, roughly chopped**

**3 scallions, thinly sliced**

Heat the oil in a medium saucepan over medium heat and sauté the onion in the oil until softened, about 3 minutes. Add the saffron, cinnamon and rice and stir until lightly coated with the oil. Add the broth, salt and pepper and bring to a boil, cover, reduce heat to low and simmer until all liquid is absorbed, about 10 to 12 minutes.

Add the raisins, nuts and scallions and remove from the heat and allow to sit covered for 10 minutes before serving. Taste and adjust seasoning and serve.

**Yield: Serves 4 to 6**

Recipe by chef Amanda Cushman