



SAVOURY RICE

COOKING WITH *Dawn Faith*



INGREDIENTS

- 2 cups of basmati rice
- 1 yellow onion
- 1 leek
- 1 batch of spring onion
- 1 chorizo or sausage of choice
- 1 tablespoon ghee
- 1 tablespoon of crushed garlic & ginger (*use the pre-mixed one from the store*)
- 1 teaspoon mild curry powder
- 1 teaspoon turmeric powder
- 1 teaspoon dry stock
- 1 teaspoon tomato paste
- 1 can of tomatoes
- 1 spoon Mrs Balls
- 1 can lentils

INSTRUCTIONS

Bring rice to the boil and cook as per package instructions. I like to use my rice cooker and I add turmeric and salt in the water.

If you can't be bothered, because such is life, babe grab you some packaged rice from the supermarket. Follow the instructions and then drop in some tumeric once done.

Finely chop all the onions and leek. In a heat pan add the ghee and once it has melted, add the chorizo or sausage of choice. Fry the sausage for a minute then add curry powder, the leek and all the onions. Mix well and allow the onions to cook till they are translucent.

Follow with garlic & ginger, dry stock and tomato paste, mix well and cook for a minute. Add tomatoes and Mrs Balls. Mix well and cook for about 3 minutes. Add the lentils then cook for a further minute.

Taste and adjust accordingly.

Time to introduce the rice to your beautiful sauce!

Add the rice incrementally till it is the texture you want, that is to say, very moist or dry.

Serve your dish love!