

Biryani Raisin Rice

Serves 4

A great way to jazz up some boring rice!

Ingredients

- 2 cups rice, rinsed;
- 3 cups water;
- 2 onions sliced fine
- 1/4 cup raisins; 1 tsp salt;
- 2 tbsp butter or vegetable oil
- 1 tbsp Himalaya Gourmet Biryani

Method: In a deep pan with a cover, fry onion in butter, until golden brown. Mix in raisins. Set aside in a bowl. In the same pan, add water, salt & Biryani Masala. Bring to a boil. Add rice and simmer on low heat for 15 minutes, covered. Mix in onions & raisins. Turn of heat. Cover. Let stand for 5 minutes. Serve.