

Carrot Rice Vegan

Very fragrant and tasty dressed up with almonds and golden raisins

Serves:

Oven Temp:

Prep Time:

Cooking Time:

Ingredients

| Qty | Ingredient |
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| 1 cup | brown rice; soaked |
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| 1/4 cup | slivered almonds |
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|---|----------------|
| 1 | onion; chopped |
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| 2 | carrots; grated |
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| 2 inch | cinnamon; ground |
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| 2 pods | green cardamoms; ground |
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| 1 pod | black cardamom; ground |
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| 2-3 | bay leaves; ground |
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| 1/4 teaspoon | salt |
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| 1 cup | water |
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| 1/4 cup | golden raisins |
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| handful | cilantro |
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Method

| Step | Instruction |
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| 1 | Prepare by soaking brown rice at least 2 hours. Wash and drain. |
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| 2 | In saucepan, brown onions, 5 min. Add carrots and saute, 5 min. Meanwhile, use spice grinder to grind cinnamon, cardamoms and bay leaves. In another saucepan, lightly toast almonds, until golden brown. Set aside. |
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| 3 | In rice cooker, combine rice, carrot base, spices, raisins, almonds and water. Ratio of rice to water is important. Turn on rice cooker. Rice cooker automatically boils and cooks until water is gone, 30 min, then steams warm, 15 min. After steaming 15 min, open lid and stir. |
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| 4 | Garnish with cilantro leaves and serve. |
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