

GREAT RECIPES  
AS SEEN ON

BRITISH  
MUSLIM 

# RICE WITH RAISINS AND APRICOTS



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**Serves 4-6**

**Preparation time:**

10 minutes

**Cooking time:**

20 minutes

**Ingredients:**

3 tbsp olive oil or ghee

2 onions, finely chopped

1 tsp salt

1 tsp ground cardamom or whole cardamoms, crushed

1 tsp ground nutmeg

185g rice

475-500ml water

120g dried apricots, chopped

50g raisins

Handful freshly chopped coriander

**Method**

1. Heat oil or ghee in a medium saucepan over medium heat.
2. Stir in onions; cook, stirring, until translucent, about 5 minutes. Add, salt, cardamom, nutmeg. Cook, stirring, until spices are fragrant, about 30 seconds. Add rice; continue cooking until rice is completely coated and begins to toast, about 1 minute.
3. Stir in water, apricots and raisins; bring to boil. Reduce heat to medium low. Cover and simmer for about 15 minutes, or until water is absorbed and rice is tender.
4. Garnish with coriander and serve.