

# Cumin Rice

## Jira Bhat



- 1/2 cup rice
- 1 Tbsp oil
- ½ tsp cumin seeds
- Salt to taste

1. Heat the oil and add the cumin seeds. Cook for 30 seconds.
2. Add the rice and stir until the rice starts to brown.
3. Add boiling water, salt, cover and simmer for 15-20 minutes or until cooked.

- There are many variations to this dish. Other spices can be added like turmeric, chilli etc and vegetables like peas, sweetcorn and carrot.