

# Fried Onions Jeera Onion Pulao

## Ingredients

Rice Basmati.....	500 gms
Ghee.....	50 gms
Cumin.....	2 gms
Bay leaf.....	1 no
Water.....	1000 ml
Salt to taste	
Farmer Brands Fried Onion Slices.....	10 gms
Garam masala.....	5 gms

## Preparation

- The Rice – pick, wash, and soak for 30 mins and drain.

## Cooking

- Heat ghee in a handi, add bay leaf and cumin seeds and sauté over medium heat until it begins to crackle.
- Add water (approx 1 ltr) and salt, and bring to boil, then add rice, boil it and cook for 2 mins.
- Add half of Farmer Brands fried onion in the rice and mix.
- Reduce to medium heat and cook for 4 mins.
- Place a wet cloth over the rice, cover the handi with a lid and put on dum in preheated oven for 15 mins (If there is excess water, use a dry cloth to enable it to soak it).
- Remove, uncover the handi and let the steam escape before fluffing rice with fork.

## To Serve

- Transfer to a bowl and garnish with remaining Farmer brands fried onion slices.
- Serve it with any Indian curry or dal of your choice.

