

Exotic Indian Tangy Rice

Yield: 6 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/exotic-indian-recipe>

Ingredients:

- 4 cups water
- 2 cups long-grain rice rinsed and drained
- 1/2 teaspoon salt or to taste
- 2 tablespoons vegetable oil divided
- 1/4 cup cashews coarsely chopped
- 7 dried chile peppers small
- 1 teaspoon mustard seed
- 1 teaspoon cumin seed
- 10 fresh curry leaves
- 1 teaspoon ground turmeric
- 1/4 cup fresh lime juice
- 2 tablespoons tamarind paste
- 1 cup plain yogurt

Nutrition:

1. Calories: 350 calories
2. Carbohydrate: 56 grams
3. Cholesterol: 5 milligrams
4. Fat: 11 grams
5. Fiber: 1 grams
6. Protein: 7 grams
7. SaturatedFat: 2 grams
8. Sodium: 230 milligrams
9. Sugar: 4 grams

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