

How to Cook FLUFFY Basmati Rice (like they do in India)

Yield: 4 min
Total Time: 25 min

Recipe from: <https://www.recipeschoose.com/recipes/india-gate-classic-basmati-rice-recipe>

Ingredients:

- 8 cups water
- 1/2 teaspoon salt
- 1 1/2 cups basmati rice
- 2 tablespoons ghee or sub olive oil
- 1/2 teaspoon black mustard seeds
- 1/2 teaspoon cumin seeds
- 1 pinch salt
- 10 curry leaves optional, or use 2-3 bay leaves

Nutrition:

1. Calories: 300 calories
2. Carbohydrate: 56 grams
3. Fat: 6 grams
4. Fiber: 1 grams
5. Protein: 5 grams
6. Sodium: 400 milligrams

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