

Garden Fresh Farm Recipes

Yellow Turmeric Rice

Yellow Turmeric Rice is sensational - that's the simplest way to put it! We make this yellow rice dish in a rice cooker for perfect results every time.

Ingredients:

- 2 cup basmati rice
- 1 medium onion, diced
- 1 green bell pepper, diced
- 2 garlic cloves, sliced
- 1 tablespoon fresh minced ginger
- 3-4 teaspoons turmeric powder or 3-4 tablespoons fresh minced turmeric
- 2 tablespoons butter
- 2 teaspoons salt + pepper to taste
- 1.5 cups chicken broth (or water)
- 1/8 teaspoons cumin or 1/2 teaspoon coriander
- Optional for garnish: fresh cilantro and fresh lime wedges!

Directions:

Wash and rinse rice in a colander several times until water runs clear and not milky. Drain. Add rice and broth to rice cooker:

Add the onion, bell pepper, garlic, turmeric, ginger, salt, pepper, and cumin & stir to combine. Add the butter. Cook according to rice cooker directions.

Fluff, and enjoy!