

Pilau Rice

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 40 minutes

Chef's Notes

Pilau Rice with Crispy Fried Onions is proof that plain white rice need never be dull. This is a wonderful way to eat rice any day of the week.

When making this rice, just be sure to add the cilantro, green onions and crispy fried onions right before serving.

You can use any kind of long grain white rice but basmati or jasmine have a natural fragrance that helps make this Pilau Rice so fantastic.

Also, you can make crispy fried onions yourself, but we prefer to buy them because they're inexpensive, cooked to perfection and have a long shelf life.

Step 1: Preparing the Rice

To start the rice, heat up a rice cooker and then add the oil, followed by the diced onions. Saute until translucent.

Add the rice and sauté for a few minutes or until the rice is coated in the oil and is slightly translucent. Add the cold water, coconut milk, salt and pepper. Place the lid on the rice cooker (making sure the rice cooker is still on, and has not switched to the warm setting). Let cook for approximately 20 minutes, or until it switches off indicating that the rice is done.

Roughly chop the cilantro and green onions. Fold them into the rice, along with the crispy fried onions.

Serve.