

Basmati Rice with Pistachios

October 23rd, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:30

Basmati Rice has a fresh, nutty flavor. The spices in this recipe, along with the Pistachios, make a tasty rice pilaf that can accent any meat dish.

Ingredients:

- 1 Teaspoon Coriander Seeds, lightly smashed
- 1 Stick Cinnamon, about 4 inches
- 1 Teaspoon Green Cardamom Seeds or 2 Teaspoons Green Cardamom Pods
- 1 Bay Leaf
- 1 Tablespoon Olive Oil
- 1.5 Cups Chicken Stock (maybe a little more)
- 1/2 Cup Orange Juice
- 1/3 Cup Pistachio Seeds, hulled
- 1/2 Small Red Onion, finely chopped
- 1 Teaspoon Garlic
- 1 Cup Basmati Rice
- 1 pinch Table Salt

Directions:

Heat a pan over medium-high heat

Dry roast the Coriander Seeds, Cinnamon, Cardamom, and Bay Leaf until aromatic, about 2 or 3 minutes.

Reduce the heat to medium. Add the Olive Oil. Continue to roast for another 2 minutes.

Reduce the heat to low.

Add the Chicken Stock, Orange Juice, and Pistachios. Stir, then Cover, and simmer for 10 minutes.

Remove from the heat. Strain the mixture to remove all the seasonings. Add the Pistachios back into the Stock.

Add additional Chicken Stock, as needed, to ensure a total of 2 Cups of liquid.

Add the chopped Onion and Garlic.

Add the Rice and a pinch of Salt.

Cook the Rice:

Stovetop: - Bring to a boil. Lid and simmer for 10 minutes until the water is fully absorbed.

Instant Pot: - Cook on low pressure for 7 minutes. Manually release pressure after the timer runs out.