



Aromatic Rice with Cinnamon and Cardamom

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 Cups of Rice (I prefer basmati but your choice)
- 4 cups water
- 2 Cinnamon Sticks
- 5 Cardamom Pods
- 3 tbs olive oil

Instructions

1. In a kettle bring water to a boil.
2. In a small pot heat the olive oil on medium heat.
3. Fry the Cinnamon sticks and the cardamom pods until aromatic.
4. Add the rice and continue frying for about a minute.
5. Add the Water.
6. Move to low heat to get a low boil.
7. Close the pot and set a timer to 20 minutes.
8. After 20 minutes remove from heat and keep covered for 5 minutes.
9. Serve and Enjoy!!