

Lemon Rice

Ingredients

- 2 cups cooked Basmati rice (or leftover rice)
- 2 Tbsp ghee (clarified butter)
- 1 tsp coriander seeds (or already ground coriander)
- 1 tsp mustard seeds
- 3-4 curry leaves
- 1 green chili slit lengthwise (optional)
- 1" piece grated ginger
- ½ cup peanuts (roasted and unsalted)
- 1 tsp turmeric powder
- Juice of 2 lemons
- Salt to taste

Directions

1. Gently roast and then coarsely powder the coriander seeds. Keep aside.
2. Heat ghee in a pan and add mustard seeds, cover and fry until the seeds begin to pop, then add curry leaves and green chilies and fry for another minute.
3. Add ginger and peanuts and fry for 1-2 minutes. Add turmeric and turn off the heat.
4. Add lemon juice and mix well.
5. Add rice, roasted coriander powder and salt to taste and mix thoroughly.