



RECIPES

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Rice Cooker Spiced Yellow Rice

Posted: January 18, 2018

Serves 4-6 People | 5 minutes - prep time | 30 minutes- cooking time | 35 minutes- total time

Ingredients:

1 1/2 cups basmati rice
1 teaspoon turmeric
1 teaspoon paprika
1/2 teaspoon cumin
salt and pepper
1/4 teaspoon or 1 4-inch stick of cinnamon
3 cups vegetable broth
2 bay leaves

Directions:

Pour in your rice into a mesh strainer and run it under cold water, being sure to remove any unwanted particles and residue.

Into your rice cooker, add the rice, turmeric, paprika, cumin, cinnamon, vegetable broth, bay leaves, salt, and pepper.

Close your rice cooker and click the rice button and allow it cook until your cookers timer goes off.

Once finished cooking, remove the bay leaves and cinnamon sticks if you used them. Using two forks fluff the rice, whatever you do, don't stir the rice with a spoon. This is just one huge culinary sin.

Now, serve the rice with my [Chicken Curry](#) recipe or any of your favorite dishes.