



## Oriental Rice

### Ingredients

- 2 pieces White onions, sliced
- 2 tbsp Vegetable oil
- 600 g Minced lamb
- 3 tbsp MAGGI® Sauteed onions with 7 spices Cooking Paste
- 0.5 cup Raisins
- 2 cups White rice
- 5 cups Water
- 1 cup Mixed nuts, toasted

### Instruction

1. In a nonstick rice pot, sauté onions in oil until golden, remove from pot and set aside for garnish. In the same pot cook minced lamb until fully cooked, add MAGGI® Sauteed onions with 7 spices Cooking Pastes and continue cooking for 2 minutes
2. Add raisins, rice and water and stir gently ensuring meat and rice are evenly mixed. Cover and simmer on low heat for 25-30 minutes until rice is fully cooked and water is fully absorbed
3. Transfer to a serving dish and garnish with the reserved fried onions and mixed nuts

### Nutrition

Carbohydrates	65.36 g
Energy	409.42 kcal
Fats	5.08 g
Protein	24.85 g

🕒 25 Minutes

⊕ 6