

# ASIAN PILAF WITH CASHEWS



## Ingredients

Preparation Time: 10 minutes

Serves: 4

Cooking Time: 20 minutes

- 1 cup pearl pishori rice
- 2 tbsp vegetable oil
- 2 cups thinly sliced onion
- 1 thin slice fresh ginger, peeled and cut into juliennes
- 1 carrot, cut into thin slices and then into triangles
- 1 cup small cauliflower florets
- 2 whole star anise, keep one whole and powder the other
- 1.2 stick cinnamon
- 2 cups water
- 1 ¼ tsp salt
- 1 cup fresh or thawed frozen peas
- ½ cup dry,roasted cashew or peanuts split into two pieces

# Method

Heat oil in large, wide saucepan or deep skillet over medium heat.

Add whole star anise, cinnamon and wait for a minute to release flavor. Add onion and cook, stirring, until golden brown. Add ginger and stir for a minute.

Add carrot and cauliflower florets and stir for 2-3 minutes. Add pearl pishori rice and stir gently for about 2-3 minutes to coat with the oil.

Add water and salt. Bring to a boil. Stir once, cover, and cook over medium low heat until the liquid is absorbed and the rice is tender, about 12 minutes. Quickly uncover the pan and place fresh or thawed peas top of the rice, sprinkle on the powdered star anise.

Cover again and let stand for 10 minutes. Fluff the rice and mix-in the peas and star anise powder with a fork. Spoon into a serving dish and top with ½ cup dry –roasted cashew or peanuts.