



Recipes

MISSIONFOODSERVICE.COM

Saffron-Cashew Basmati Rice

Prep Time: 10 Minutes

Cooking Time: 22 Minutes

Serves 12

Ingredients:

1 qt. Water
1/2 tsp. Saffron Threads
1 each Cinnamon Stick
1 Tbsp. Salt
1/4 tsp. Pepper
2 fl. oz. Melted Butter
21 oz. Basmati Rice
6 oz. Roasted Cashews Halves
Fresh Cilantro

Directions:

1. Combine water, saffron, cinnamon stick, salt and pepper in a medium sauce pan and bring to a simmer.
2. Meanwhile add melted butter to another medium saucepan, add rice and heat over medium heat, stirring frequently while water comes to a simmer. Once water is just at a simmer add to rice, reduce heat to low and cover. Cook rice for 10-12 minutes or until all water is absorbed. Turn off heat and allow rice to sit covered for 5 minutes.
3. Fluff rice with a fork and add cashews and chopped cilantro. Reserve on hot line for assembly.