

## Vegetarian Curried Rice 🍛

I've been asked to make some vegetarian meals, so here's my first attempt!  
Hope you like it!

### Ingredients 🍛

- 🍛 2 x tbspn oil of choice
- 🍛 2 x tbspn margarine of choice
- 🍛 1 x diced brown onion \*
- 🍛 3 x tbspn minced garlic
- 🍛 1 & 1/2 tbspn curry powder
- 🍛 1 tspn salt
- 🍛 1/2 tspn pepper
- 🍛 1 cup rice (I used long grain white)
- 🍛 2 x cups water
- 🍛 1/2 cup peas
- 🍛 1/2 cup corn
- 🍛 1/3 cup EBBS \*\*
- 🍛 1 tbspn chopped parsley
- 🍛 1 tspn chopped parsley for serving



### Method:

- 🍴 Heat oil & butter in saucepan
- 🍴 Add onion & cook for approx 5 mins
- 🍴 Add garlic and stir in
- 🍴 Add curry powder, salt & pepper & stir in, cook for approx 2 minutes
- 🍴 Add rice in dry to the pan & press in to a single layer, stirring occasionally for approx 2 minutes
- 🍴 Stir in 2 cups of water, cover and cook on low-medium heat for approx 15-20 minutes until rice is cooked & absorbed all the liquid
- 🍴 Take pot off heat, add peas & corn & cover for 5 minutes
- 🍴 Take off lid & stir, add in EBBS and tbspn parsley and stir in
- 🍴 Sprinkle reserved parsley for serving
- 🍴 Can be served warm or cold

### **Note \***

Can use any type of onion you like

### **Note \*\***

EBBS stands for "Everything But Bagel Seasoning" and can be omitted