
Pomegranate Rice

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2 teaspoons ginger, minced
2 teaspoons garlic, minced
butter
1/2 teaspoon cumin seeds
1/2 teaspoon ground coriander
2 strips lemon zest
1 1/4 cups basmati rice
2 cups water
1/2 teaspoon Kosher salt
1/2 cup pomegranate seeds
1/4 cup chopped mint
1/4 cup chopped pistachios

In a saucepan, cook the ginger and garlic in butter for 2 minutes.

Add the cumin seeds, coriander and lemon zest. Toast for 2 minutes.

Stir in the Basmati rice, water and Kosher salt. Bring to a boil. Cover and simmer for 10 minutes. Uncover and cook for 3 more minutes.

Fluff with a fork and season with salt. Let stand for 5 minutes.

Toss with the pomegranate seeds, chopped mint and pistachios.

Side Dishes

Per Serving (excluding unknown items): 807 Calories; 6g Fat (6.3% calories from fat); 21g Protein; 166g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1110mg Sodium. Exchanges: 10 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Fat.