

Bhagal Puri (Saffron Rice)



This Blend contains a mix of Paprika, Ground Tumeric, and Saffron Powder.

Boil 1 3/4 cups water in a large pot. Add the rice to the boiling water, return to a boil for 2 minutes, then cover and simmer on low heat. Simmer the rice for 18 minutes. Let stand 5 minutes then fluff with a fork. One cup dry yields 3 cups cooked.

This easy recipe for saffron rice hails from the south of asia, where it is often eaten with roast chicken. Saffron rice makes dinner extra special, and is nearly as easy to make as regular rice. You needn't own a rice cooker to make this recipe either - it's boiled in a pot on the stove, but tastes every bite like steamed rice! And unlike most saffron rice recipes, this one is fat-free. Because saffron is so expensive, I only use a little bit, then enhance the color by adding turmeric - a spice which also has incredible health benefits. Enjoy!

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