Pan of Bliss
Let's cook it real slow!

Zesty Lemon Rice : A Quick And Easy Delight!

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Prep Time 5 minutes minsCook Time 5 minutes minsTotal Time 10 minutes



Ingredients

- 2 cups Cooked rice (Kolam or Basmati)
- 1 tbsp Oil
- ½ cup Groundnuts (peanuts)
- 1 tsp Mustard seeds
- 1 tsp Chana dal (lentil)
- 2 nos. Dry red chillies
- 2-3 nos. Green chillies (optional)
- ½ tsp Grated ginger
- 8-10 nos. Fresh curry leaves
- ¼ tsp Asafoetida
- 1 tsp Turmeric powder

- 1 tsp Fennel seeds (roasted & powdered)
- 1 tbsp Chopped coriander leaves
- 1 tsp Grated coconut (for garnishing)
- 1 no. Lemon (large) for juice

Instructions

Method

1. Prepare Your Rice (if you do not have pre-cooked or leftover rice).If using uncooked rice, rinse 1 cup thoroughly under cold water, then boil it in 3 cups of water. Once it reaches a boiling point, simmer until it is cooked. Drain excess water and set the rice aside to cool.When the rice is cool, sprinkle in salt and fennel powder and mix gently to combine.
2. Fry the GroundnutsIn a medium pan, heat 2 tablespoons of oil over medium heat. Fry the groundnuts until golden and crunchy. Using a ladle, remove the groundnuts and place them on a kitchen towel to absorb excess oil.
3. Prepare the TemperingIn the same pan with the remaining oil, splutter mustard seeds keeping the heat on low flame. Next, add the chana dal and dry red chillies, stirring until fragrant.Add the chopped green chillies, grated ginger, and curry leaves into the pan, stirring for about 1 minute.
4. Add SpicesAdd turmeric powder and a pinch of asafoetida to the pan and turn off the heat immediately. Stir the mixture well and pour it over the cooled rice.
5. Finish with Lemon:Squeeze fresh lemon juice over the rice, ensuring no seeds fall in, and mix gently to combine all the ingredients. The acidity of the lemon will heighten the flavours. The lemon juice can be adjusted to suit your palate. You can squeeze 1 full lemon or even half a lemon.
6. Garnish and ServeFinally, top your flavoured rice with chopped coriander leaves, crispy groundnuts, and a sprinkle of grated coconut.This fragrant, comforting rice dish makes for a delightful meal, perfect for any occasion. So, grab your kitchen staples and whip up this refreshing dish. Your tastebuds will thank you. Enjoy your cooking!

Notes

Notes & Tips For packing the lunchbox Allow the Lemon Rice to cool slightly before packing it away to avoid sogginess. Pair it with a small container of raita or yogurt to add a refreshing dip! Any pickle or papad can also add a lovely crunch to your meal! The type of rice used here I use kolam, basmati, or even short-grain rice. The golden rule here is that the rice should not be overcooked. Spice If you have young kids, you can omit the green chillies. To make the rice fun for kids, try topping it with crunchy fried cashew nuts! Lemon juice Do not add lemon juice while the rice is hot; this can make it bitter and alter its taste. The same rule applies to tempering. Do not add tempering over hot rice as it can turn mushy and soggy. The rice must be completely cooled. Oil Sesame oil can also be used to prepare the Lemon Rice. It lends a unique flavour to the dish.