



Arabic Style White Rice

Ingredients

- 4 cups Water
- 2 cubes MAGGI® Chicken Bouillon
- 2 tbsp White vinegar
- 2 cups Long grain white rice
- 2 tbsp Butter
- 1.5 tsp Turmeric Powder
- 1 Medium Green bell pepper, chopped

Instruction

1. Add water, MAGGI® Chicken Bouillon cubes and vinegar in a large pot and bring to boil.
2. Add the rice and cook for 10 mins or until the rice is almost tender. Drain in a strainer.
3. Heat half the quantity of butter in a large saucepan, add turmeric and bell pepper and cook for 2-3 mins.
4. Add the cooked rice and spread the rest of the butter on top of the rice without stirring.
5. Cover and cook on very low heat for 1 hour or until the rice is cooked.
6. Fluff up the rice using a wooden fork in order to become yellow and white mixed colors.
7. Serve on a large serving dish, placing the crispy golden rice layer on top.

Nutrition

Carbohydrates	61.45 g
Energy	329.84 kcal
Fats	5.97 g
Protein	5.82 g

🕒 60 Minutes

⊕ 5 Servings