

# Lemon Rice



## Ingredients

- 3 cups cooked and cooled rice
- 1 lemon
- 1 onion
- 3 whole chilies
- One handful dried curry leaves
- 2 tbsp cooking oil
- ½ tsp salt
- 1 tsp turmeric
- 1 tsp cumin seeds
- 1 tsp black mustard seeds

## Preparation

Squeeze the lemon juice.

Add the lemon juice, salt, and turmeric to the rice. Mix well.

Slice the onion lengthwise.

Cut the chilies into pieces.



Heat the oil in a deep pan.

Add mustard and cumin seeds to the hot oil. The seeds will pop.

Add onion slices, curry leaves, and chili pieces.

Sauté for two minutes. Do not brown onions.



Add rice.

Stir to combine  
all the  
ingredients.



Cover and cook  
on low heat  
until the rice is  
completely  
heated  
through, about  
10 minutes.

Stir well and  
turn the heat  
off.





Serve with a piece of grilled fish, roasted chicken, sausage, slice of meat loaf, or an omelet. Sautéed vegetables or collard greens go well with lemon rice.

## Notes

Lemon rice can be stored in the fridge for over a week. Heat thoroughly or microwave before serving.

Curry leaves and pieces of chilies should be discarded either before serving or on the plate.

The dish can be made without curry leaves, but the flavor they impart is unique. You can get fresh curry leaves in Indian grocery stores. Wash, dry, and store curry leaves.

Use more lemon juice if you want the rice to be more tart.