



Persian jewel rice

Adapted from Saraban - Greg Malouf

Ingredients

- 2 cups basmati rice cooked according to your preference
- 1 cup quinoa cooked
- 1/4 cup pepitas
- 1/4 cup currants
- 1/3 turkish apricots, chopped into small pieces
- fresh pomegranate (half), peeled and arils removed from the flesh
- 1 T fine slivers of glaze orange and/or lemon rind, optional
- 1/3 cup cashews, chopped into smaller pieces
- 1/2 cup persian dried onion spice mix (from Pilpel people at Canberra Regional Farmers Market)

Method

1. This dish can be served at room temperature or warm. If you would like to serve the dish warm preheat oven to 150 C.
2. Combine the rice and quinoa. If serving warm place the mixture in an ovenproof dish with a lid or foil over it and warm in the oven for about 30 mins.
3. Remove from the oven and add pepitas, currants, apricots, fresh pomegranate arils and glaze rind and stir gently to combine. Next combine the dried onion mix and cashews and sprinkle over the top of the dish before serving.