

Savory Curried Rice with Dried Fruit

INGREDIENTS:

- ½ cup uncooked rice
- ¼ c dried mango
- ¼ c almonds
- 2 Tbsp. dried cherries
- 1½ tsps. dried onion flakes
- ½ beef bouillon cube
- 1 tsp. curry powder
- ¾ cups water + ½ cup water
- 1 ½ tsp. oil



DIRECTIONS:

1. Combine water and oil in a saucepan. Bring to a boil.
2. While water is heating, crush up almonds on a non-breakable surface with wood or metal object.
3. Cut or rip up dried mango into smaller bite-size pieces. You can also cut up dried cherries to make them smaller.
4. In a large bowl, combine mango, almonds, cherries, crushed up bouillon cube and curry powder.
5. Add rice and all ingredients to boiling water. Cover and reduce heat to a simmer for 20 minutes. About halfway, around 10 minutes add ½ cup or more of extra water if too dry. Cook until rice is tender.