



Basmati Rice with Lima Beans (6 servings)

Ingredients

1 Tbsp of olive oil	1 medium onion thinly sliced	1/2 teaspoon of garam masala
1/4 cup cooking oil	2 teaspoons of salt	2 cups of basmati rice
1/4 cup mustard oil	1 Tbsp of ginger paste	1 cup of frozen lima beans
1 Tbsp of whole cumin seeds	1 Tbsp of garlic paste	5 cups of hot water
2 bay leaves	1 tsp of turmeric powder	3-4 whole fresh green chilies
2-3 cloves	1 tsp of chili powder	2 Tbsps of coconut oil
2-3 whole green cardamom	1/2 tsp of coriander powder	
1-star anise	1/2 tsp of cumin powder	

Preparation

- Preheat the oven to 350 degrees.
- Rinse rice with cold water to get rid of any starch or residue then soak with cold water for 15 -20 minutes,
- Meanwhile, in a large saucepan add cooking oil and mustard oil, add in the whole spices, and cook on medium heat for 1-2 minutes.
- Add sliced onions and green chilies and cook until soft on medium heat, stirring occasionally.
- Add in the salt, and ginger/garlic paste, stir, and cook for an additional 1-2 minutes.
- Add in all the ground spices, turmeric, chili, coriander, cumin, garam masala, and chili powder. (*Adjust seasonings to preference.*) Stir and mix all the ingredients in well,
- Drain the rice and transfer to a large bowl adding lima beans and all other ingredients, stir and mix all the ingredients together.
- Transfer everything into a large casserole dish, add water, stir, mix all the ingredients, cover with lid, and place into a preheated oven for 45 minutes.
- Once cooked, uncover and drizzle over with coconut oil and gently mix with rice and beans. Serve while hot.