

Kenyan Aromatic Pilau Rice

Ingredients for 8 servings

PILAU MASALA

2 teaspoons ground cumin

1 tablespoon paprika

1 teaspoon ground cardamom

1 teaspoon black pepper

¼ teaspoon ground cloves

PILAU

¼ cup vegetable oil

2 medium red onions, thinly sliced

4 cloves garlic, minced

2 tablespoons ginger, minced

1 serrano chile, finely chopped

1 tablespoon pilau masala

2 beef stock cubes

1 cinnamon stick

¼ cup fresh cilantro, roughly chopped

1 lb beef sirloin, cubed

3 roma tomatoes, diced

1 lb potato, waxy, peeled and cut into 1 inch (2 cm) chunks

4 cups water

2 cups basmati rice

Preparation

1 Make the pilau masala: In a medium bowl, combine the cumin, paprika, cardamom, black pepper, and cloves. Set aside.

2 Heat a large pot over medium-high heat. Add the oil and red onion and sauté for 10-15 minutes, until dark brown.

3 Add the garlic, ginger, serrano chile, pilau masala, beef stock cubes, cinnamon stick, and cilantro. Cook for 1-2 minutes, until fragrant.

4 Add the beef and cook until browned, about 8 minutes.

5 Add the tomatoes and cook for 4-5 minutes, until the tomatoes have released their liquid.

6 Add the potatoes and the water. Bring to a boil and cook for 10 minutes.

7 Add the rice, stir, and cover. Reduce the heat to medium-low and cook for 20 minutes, until the rice is cooked and the liquid is absorbed.

8 Enjoy!

Optional Salsa

Combine: onions, tomatoes, lemon, salt, black pepper, avocado, cilantro, and cayenne