Main dishes / Indonesia

# jasmine rice with white beans and sweet pepper · Indonesia

A complete grain dish with drained cooked white beans, sweet pepper and a Indonesia-inspired seasoning.

**Time** 40 min **Servings** 4

## What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g sweet pepper
- ☐ 10 g finely grated fresh ginger
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked white beans
- ☐ 25 ml kecap manis
- ☐ 2 g ground coriander seeds

## Let's make it.

01 Cook the jasmine rice in plenty of water according to its packet, then drain well.

02 Clean the sweet pepper and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the sweet pepper and cook for a few minutes. Add a splash of water, cover and cook for 8 minutes.

04 Rinse and drain the drained cooked white beans, then heat until piping hot throughout.

05 Combine the cooked grain, vegetables and main ingredient. Stir in the kecap manis, finely grated fresh ginger, ground coriander seeds and taste before serving.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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