Main dishes / India

basmati rice with paneer and fennel · India

A complete grain dish with paneer, fennel and a India-inspired seasoning.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 280 g basmati rice
- ☐ 500 g fennel
- ☐ 3 g ground coriander seeds
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g paneer
- ☐ 3 g ground cumin
- ☐ 2 g ground turmeric

Let's make it.

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

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

03 Heat the oil and soften the onion for five minutes. Add the fennel and cook for a few minutes. Add a splash of water, cover and cook for 10 minutes.

04 Dice the paneer and fry for eight to ten minutes until golden and piping hot.

05 Combine the cooked grain, vegetables and main ingredient. Stir in the ground cumin, ground coriander seeds, ground turmeric and taste before serving.

AI-developed, not kitchen-tested.

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