Main dishes / Thailand

jasmine rice with chickpeas and cauliflower · Thailand

A complete grain dish with drained cooked chickpeas, cauliflower and a Thailand-inspired seasoning.

Time 40 min **Servings** 4

What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g cauliflower
- ☐ 20 ml lime juice
- ☐ salt and pepper to taste
- ☐ 30 ml neutral cooking oil
- ☐ 500 g drained cooked chickpeas
- ☐ 20 g vegetarian red curry paste
- ☐ 10 g Thai basil

Let's make it.

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

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

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

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

05 Combine the cooked grain, vegetables and main ingredient. Stir in the vegetarian red curry paste, lime juice, Thai basil and taste before serving.

AI-developed, not kitchen-tested.

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