Main dishes / Thailand

# jasmine rice with chickpeas and bean sprouts · Thailand

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

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

## What you'll need.

- ☐ 150 g onion
- ☐ 280 g jasmine rice
- ☐ 500 g bean sprouts
- ☐ 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 bean sprouts and cut into small, even pieces. Finely chop the onion.

03 Heat the oil and soften the onion for five minutes. Add the bean sprouts and cook for a few minutes. Add a splash of water, cover and cook for 5 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.**

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