

Curry Rice



Those who love curry will adore this rice. Curry rice with vegetables is a great choice for everyone who likes the combination of rice and spices. You simply can't resist this slightly piquant taste.

INGREDIENTS :

1 big onion

500 g . of rice

50 ml . of oil

2 tea spoons of curry (spice)

1 tea spoon of powdered chilli

3 different bell peppers

2 bigger courgettes

$\frac{1}{4}$ tea soon of pepper

salt

1 clove of garlic

PREPARATION :

1 . peel the onion and cut it into tiny cubes ...

2 . wash the courgettes and bell peppers and cut them to tiny cubes ...

3 . cook the rice following the instructions on the package and drain it ...

4 . pour oil into a wok or a deep pan to warm up, then add onion and garlic and fry for 3 – 4 minutes ...

5 . add chilli and curry and continue frying for 2 – 3 minutes ...

6. add courgettes and bell peppers and fry for ca. 10 more minutes ...

7 . add cooked rice, pepper and salt according to your taste, then stir everything well so that all the ingredients get homogenous ...



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