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**MOUTH
WATERING
vegan™**



Spiced Golden Coconut Basmati & Quinoa Rice With Fruity Flame Raisins

This recipe is fantastic – it's spicy, exotic, with bursts of many complimentary flavours. It's a winner, and a must-keep. Serve it with my meatless meatballs * and some vegan yoghurt, with a handful of nuts – nutritious, and a feast for the senses.

Note : Here is a recipe for the vegan meatballs <http://www.mouthwateringvegan.com/2014/04/05/meat-balls-romano-pepper-pomegranate-tomato-wine-reduced-sauce/>

INGREDIENTS

2 cups basmati rice

½ cup black quinoa

Rinse thoroughly then boil the two together, drain and then set aside.

FOR THE RICE MIX

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extra virgin olive oil

cup desiccated coconut

small onion, finely chopped

tsp panch puran (a ready mix of fenugreek seed, nigella seed, cumin seed, black mustard seed, and
annel seed)

¼ tsp curry powder

½ tsp chilli powder

salt to taste

2 Tbsp tomato puree

¼ cup black fat raisins

extra oil for mid cooking

METHOD

Heat the oil up in a large saucepan, and fry the onions with the coconuts. When the coconut turns golden, add the spice. Mix for a few minutes until the spices give off their delicate scent, and stir in the raisins.

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Now add the tomato puree in with the rice mix – stir it in well so that the rice can absorb the flavours. If too dry after a couple of minutes, add some oil. I wouldn't be tempted to add water as that will remove the chances of a crisp flavoured rice.

Taste and serve alongside my vegan meat balls and lemon wedges.



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**Black Rice with
Mushrooms, Lentils,
Vegan Cheese & Orange**



Luscious Dark Chocolate
& Carob Pudding Cake
with a Rich Chocolate &
Carob Glossy Frosting

8 COMMENTS

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joe

December 11, 2015 at 1:02 pm

Hi Miriam I'm Joe a happy vegan and the envy of non!

Which is your best burger to impress me friends?



Miriam

December 12, 2015 at 3:26 pm

Hi Joe – here's our all time favourite from my blog : <http://www.mouthwateringvegan.com/2013/04/07/my-vegan-burger-king/>



joe

December 12, 2015 at 6:32 pm

Hello

Thanks Miriam for your help and immediate response. I make them tomorrow. Your so kind sweet.



Miriam

December 12, 2015 at 7:31 pm

You're welcome Joe, and hope you and your guests enjoy them. Any extras freeze well.

Good Night. 😊



Joanne

February 28, 2016 at 11:58 am

Hi,

I've read your recipe up and down twice and can't find how many it serves.

Your font is really small.

thanks

J.

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Miriam

March 2, 2016 at 7:38 pm

Hi Joanne, it serves 2-3 portions. That said, I am reluctant to mention servings because it depends on portion size and appetite. Hope you make and enjoy it.



joanne

March 6, 2016 at 3:02 pm

Hi again, I did make your rice dish. It is delicious. 2 cups of rice makes a LOT of rice. I really like you blog. Vegan cooking is new to me and you have several recipes that sound nice. I'll try some for sure.

Thanks. J.



Miriam

March 7, 2016 at 1:36 pm

Hi Joanne and welcome here. Be sure to try out other recipes and let me have your feedback – enjoy your vegan journey !

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