

# Fragrant Jasmine Rice with Toasted Cashews and Almonds

Recipe By Zehava Krohn



Cooking and Prep:  45  
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Vegetarian, Sugar Free,

Vegan, Pescetarian, Gluten

Free, Paleo

Source: Whisk by Ami

Magazine

## Ingredients (8)

### Main ingredients

- 2 tablespoons oil
- 2 cups jasmine rice
- 1 tablespoon (parve) chicken soup mix
- salt to taste

- pepper to taste
  - 1 cup cashews
  - 1 cup sliced almonds
  - 1 tablespoon **Gefen Olive Oil**
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## Start Cooking

### Prepare the Rice

1. Preheat oven to 350 degrees Fahrenheit. Line a baking sheet with Gefen Easy Baking Parchment Paper or aluminum foil.
2. Heat oil in a four-quart pot over low heat. Add the jasmine rice and stir until rice is coated, about one minute. Stir in chicken soup mix, salt and pepper and continue to stir until mixture is heated through, about one additional minute.
3. Add the water and bring to a boil over high heat. Lower heat to low, cover, and simmer until water is absorbed, 15-20 minutes. Remove from heat and let rest for 10 minutes. Uncover and fluff with a fork.
4. Spread the cashews and almonds over the prepared baking sheet. Drizzle with olive oil. Bake until nuts are fragrant, about 10-15 minutes. Watch carefully so they don't burn. Add nuts to rice and serve.