Indian Vegetable Rice

Ingredients:

- 1 tbsp. butter or grapeseed oil
- 2 cups basmati rice, rinsed
- 1 cup diced onion
- 2 tsp minced garlic
- 1 tsp garam masala
- 4 cups vegetable broth
- ½ cup frozen peas defrosted
- Salt & pepper to taste

Make it:

1. Preheat your oven to 350 degrees.
2. Melt butter or heat oil over medium high heat in an oven safe pot.
3. Add onion and garlic, cook for 2–3 minutes or until onions begin to soften. Sprinkle in the garam masala and continue to cook for 2 minutes.
4. Add vegetable stock, salt and pepper. Bring to a boil. Cover and bake until rice is tender about 20–25 minutes. Stir in peas and bake for another 5 minutes.