

# How To Cook Brown Spicy Rice On A Budget!

## Ingredients:

- 1 cup of rice
- 2 eggs
- 1 tomato
- 1 onion
- 1 strip of Garlic
- 1 Green pepper
- 1 carrot
- Cooking vegetable oil
- Curry powder
- Table Salt
- Avocado

## INTRODUCTION

Hello friends, welcome to my blog. As a guy, cooking has been a hustle for me for the past few years. I used to cook terrible food which I cannot eat myself. I used to eat rolex, chips and bread simply because I couldn't cook. The only time I ate cooked food was when my girlfriend came by which was once in a while.

I got tired of eating the cranky foods and did a lot of research on how to cook nice food. I finally developed this recipe and trust me, this is the best meal I ever tasted. It even tasted better than my girlfriend's.

Once you follow all these steps, you will never be a terrible cook again and you will surely say bye to rolex.

## STEP 1: WASH THE RICE

Wash rice thoroughly to remove all the starch in it. To prove this, make sure that the water you use to wash it is no longer whitish. After thoroughly washing it, soak it in cold water for up to 30 minutes. Washing the rice prevents it from becoming sticky while cooking, so it doesn't hold up to each other.

## STEP 2: PREPARE THE INGREDIENTS

Slice and chop all the ingredients i.e. vegetables and place them into separate dishes or plates. Make sure they are small enough in sliced size.

## Step 3: BOIL THE RICE

Remove your rice from soaked water and rinse it dry. Immediately boil it in 1 ½ cups of water. Use ratio of 1 cup of rice to 1 ½ cups of water in case you didn't use 1 cup of rice.

When the rice is ready, remove it from heat. **NB:** Do not add salt in the rice yet.

#### **STEP 4: FRY VEGETABLES**

Add cooking oil in the frying pot and leave it to heat up a bit. After it is heated up a bit, add your ingredients one by one in the following order; onions, carrots, green pepper, tomatoes and lastly garlic. **DO NOT** overcook the vegetables so as to retain their nutritional value.

#### **STEP 5: SEASONING FRIED VEGETABLES**

Add curry powder, salt enough for the rice and any other spices you enjoy most. This will help to spice up your rice. You can add a little water in case they are so dry [Just little water]

#### **STEP 6: ADD RICE**

Add your white rice to the vegetables and mix well until it is fully seasoned. It should be left on heat for a very short time and **do not allow it to overcook and burn.**

#### **STEP 7: FRY THE EGGS**

Using a frying pan, fry the two eggs into an omelet. You can add in a few spices if you want but it is not necessary.

#### **STEP 8: SERVE TO EAT**

Finally, serve your spicy rice and omelet into a plate to eat. Add your chopped avocado and eat it with some cold juice.

This meal is very nutritious and can be eaten by a vegetarian.