



Nasi Kuning

Serves 4

Prep time: **5 mins**

Cook time: **30 mins**

Ingredients

- 1 cup (180g) White rice
- 1 cup (140g) Brown rice
- 1 tbsp Canola oil
- 1 tbsp Turmeric powder
- 2 tbsp Coriander powder
- 2 cloves Garlic
- 1 tspn Peppercorn
- 1 Pandan leaf
- $\frac{3}{4}$ cup Low-fat evaporated milk
- Salt to taste
- 2 cups (500mL) Water
- 200g canned tuna flakes
- 1 Tomato
- 50g Green peas
- 1 tbsp Raisins
- 1 tbsp Almond flakes
- 3 Lime leaves, finely chopped
- 2 tbsp Lemongrass, chopped

Methods

- Wash both types of rice and drain.
- Heat the oil in a non-stick wok. Stir-fry rice, turmeric, coriander, garlic, lemongrass, and lime leaves.
- Transfer to rice cooker. Add the peppercorns, pandan leaf, salt, low-fat evaporated milk, and water. Then bring to boil with the lid uncovered.
- Stir to mix. Cover the rice cooker and let it simmer until cooked.
- Fold in the tuna, diced tomatoes, and green peas while the rice is hot.
- Garnish with raisins, almond flakes, lime leaves, and lemongrass.
- Serve hot.

Nutrition Information (Per serving):

Energy: **412kcal**

Protein: **20.1g**

Total fat: **6.2g**

Carbohydrates: **62g**

Dietary fibre: **3g**

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