



Warm Salmon with Indian Basmati Rice

1 x 250g packet SunRice Indian
Aromatic Basmati Rice
in 90 Seconds

60ml low salt chicken stock
or water

1 tsp curry powder

1 red capsicum, diced

100g frozen sweet corn and peas

1 handful baby spinach leaves

150g tinned red salmon

2 hard boiled eggs, roughly
chopped

2 tbsp chopped coriander

2 spring onions, sliced

Serves 2

Prepared and cooked
in 10 minutes

Microwave rice for 90 seconds as per packet instructions

Combine stock, curry powder, capsicum, corn,
peas and baby spinach

Cook for 2 minutes then add the rice, salmon, eggs, coriander
and spring onion

Fold through and serve

Options Vegetarians can use brown lentils or chickpeas in place
of the salmon and vegetable stock in place of the chicken stock



The Rice Food Experts

Indian Aromatic Basmati Rice

The finest Basmati Rice from the fields of India.
Deliciously fluffy, aromatic White Basmati Rice is ready to serve
with your favourite Indian or Asian dish in just 90 seconds.

