

Otis McAllister

RECIPE CONCEPTS



Basmati Rice

The cuisine of India is the country's world ambassador, and basmati rice is the center of many well-known dishes. The basmati's extra-long length makes a beautiful plate presentation. Its unique flavor, aroma and delicate texture result from an ideal combination of soil, climate conditions and nutritional waters from melting snow.

Used in place of standard white rice, basmati, either lightly seasoned, or by simply blending a variety of complimentary flavors found in your kitchen, is a true flavor standout for breakfast, lunch, appetizer and dinner dishes.



Himalayan Pride Authentic Indian Basmati Rice is grown at the base of the Himalayan Mountains in northern India.



Aged basmati is a superior option to domestically grown long grain white rice and may be used in a variety of cuisines.



This extra-long basmati rice variety makes for a beautiful plate presentation and great plate coverage.



Cashew Basmati Rice. See recipe on the back.

RECIPE CONCEPTS

Known as the world's most precious rice strain, basmati has a unique floral aroma, discrete nutty flavor and fluffy texture and most importantly, does not stick together.



Cashew Basmati Rice

Cashew Basmati Rice

1 1/2 cups Himalayan Pride Basmati Rice	3 ripe tomatoes, finely chopped	1/4 cup butter, cubed
1 cup chopped onion	1 cup cashews	3 cups chicken broth
1 cup diced carrots	10 fresh large basil leaves, chopped plus more, for garnish	Salt and pepper, to taste

Vegetable Curry Pizza with Basmati Rice Crust

CRUST	SAUCE	TOPPINGS
1 cup dry Himalayan Pride Basmati Rice	1 can (13.5 oz) unsweetened coconut milk	1 cup yellow onion, chopped
1 1/2 cups water	1 can (8 oz) tomato sauce	1 cup mushrooms, chopped
1/2 tsp pepper	1 Tbsp dry curry powder	1 cup green bell pepper, chopped
1/2 tsp garlic powder	1 tsp ground ginger	1 cup sweet potato, chopped
1/3 cup gluten free flour	1/2 tsp cumin	1 Tbsp coconut oil
2 eggs	1/2 tsp red pepper flakes	Fresh parsley
1 egg white	Dash of salt/pepper	
Dash of salt		



Vegetable Curry Pizza with Basmati Rice Crust

Curried Basmati Rice & Apple Pilaf

2 tsp olive oil	1 granny smith apple, peeled, cored, chopped	1 1/4 tsp curry powder
1/2 cup chopped onion	1/4 cup chopped dried apricots	1 tsp salt
1 garlic clove, minced	1 cinnamon stick	2 cups of water
1 cup Himalayan Pride Basmati Rice	1 Tbsp chopped, peeled fresh ginger	1/4 cup chopped parsley
		2 Tbsp sliced almonds, toasted



Curried Basmati Rice & Apple Pilaf

Turmeric Rice Pilaf

1 Tbsp vegetable oil	1/2 tsp ground coriander	1/2 cup raisins
1 1/2 cups Himalayan Pride Basmati Rice	1 pinch crushed red pepper flakes	3/4 cup cashew halves
1 (14 oz) can coconut milk	1 tsp salt	
1 (14 oz) can chicken stock	1/4 tsp ground turmeric	
1/2 tsp ground cumin	1 bay leaf	



Turmeric Rice Pilaf

Photo & Recipe Credit: Vegetable Curry Pizza with Basmati Rice Crust - The Healthy Home Cook

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