



Amma's Dill and Red Onion Rice

BY CHEF ASHA GOMEZ

SERVES 4

INGREDIENTS → 1 Dill and Red Onion Rice Seasoning Card:

- 2 tsp (4 pods) Cumin Seed
- 2 tsp (4 pods) Dill

FRESH

- 1 medium red onion
- 1 cup fresh dill
- 4 Tbsp pomegranate seeds

PANTRY

- 2 Tbsp ghee or unsalted clarified butter
- 1½ cups white basmati rice
- 1 cup coconut milk
- 2 tsp kosher salt

SUBSTITUTIONS → **BASMATI RICE:** While we recommend basmati rice, any kind of rice will work with this dish

GHEE & CLARIFIED BUTTER:
Butter

SERVE WITH →

- Any type of grilled protein
- Optional garnishes:
Sauteed black currants,
golden raisins
- Acorn Squash in Coconut Pepper Cream

RECIPE SEASONING CARDS
BY ASHA GOMEZ AVAILABLE
AT EATOCCO.COM

INSTRUCTIONS

1. PREP: Halve the onion and slice it very thin. Roughly chop the fresh dill.

2. MAKE THE RICE: Heat a medium pot over medium heat and add the ghee or clarified butter, onions, 4 Cumin Seed pods and 4 Dill pods. Cook, stirring occasionally, for 3 minutes, or until the onions are golden brown. Add the rice, coconut milk, salt, and 2 cups of water. Bring the water to a boil and immediately lower the heat and cover. Cook for 10 more minutes, covered, and remove from heat (but do not uncover the pot). Allow the rice to steam inside the covered pot for 5 more minutes – the residual heat will finish the cooking process. After 5 minutes, uncover and mix in the chopped fresh dill and fluff the rice with a fork.

3. PLATE: Divide the rice into 4 equal portions and garnish each with 1 Tbsp pomegranate seeds. Serve with a grilled protein and optional garnishes such as sauteed black currants and golden raisins. We also recommend making Chef Asha's Acorn Squash in Coconut Pepper Cream to go with Amma's Rice. Now eat until *occo!*

OUR NAME COMES FROM THE ITALIAN WORD *ABBIOCO*, WHICH ROUGHLY TRANSLATES TO THAT SLEEPY FEELING YOU GET AFTER A BIG, DELICIOUS MEAL. PUT ANOTHER WAY, "FOOD COMA." OUR RECIPES ARE DESIGNED TO CHASE THAT DREAMY, SLIGHTLY DROWSY FEELING AFTER AN A+ MEAL.

Eat until *occo!*