

*Syoda's Homemade*

*Recipes*

**TURMERIC BAY &  
CASHEW RICE  
SERVED WITH  
SALMON**

Rice

Servings 5

Prep time: 10 min

Total time: 35 min

Salmon extra 15 min



## Ingredients

- 250g white rice
- 2 limes
- 35g cashew
- 1 jalapeño
- 4 oz Chicken broth
- 5-6 Bay leaves
- 1 tsp Cumin powder & seeds
- 2 tbsps of Turmeric powder
- Himalayan salt
- 14g olive oil

## Instructions

1. Be ready. Mix spices, chop all ingredients and have them handy to simply add when it's time.
2. Heat saucepan with olive oil, then add seasonings; turmeric powder, cumin powder & cumin seeds. Let the flavors absorb for a minute, then add diced jalapeño, cashew and let it continue to absorb for another minute.
3. Add rice and mix all condiments well before adding the juice of 2 limes and chicken broth.
4. Finally add, bay leafs and let it boil, then bring heat to low for remainder of cooking time.
5. While rice is cooking, for Salmon - - season with lime, black pepper & salt and cook salmon on stove in a medium heat. Leave salmon cooking on one side, do not flip and flip. Be patient.
6. That's all my fraands, sip and enjoy! Don't forget to tag us if you love it! If you nay it email us your feedback. We love hearing awesome constructive criticism, too!

Eat well and stay active,

-Scar