**Indian Rice**

¾ cup basmati rice

1 tbsp. vegetable oil

1” piece cinnamon stick

1 pod green cardamom

1 ½ tsp. cumin seed

½ tsp. salt

1 ½ cups water

½ small onion, thinly sliced

Heat oil in saucepan over medium heat.

Add the cinnamon stick, cardamom, and cumin seed. Cook and stir for about 1 minute.

Add the onion to the mixture and sauté until onion is a rich, golden brown, about 10 minutes.

Add the rice to the pot and stir for a few minutes until lightly toasted.

Add salt and water to the pot and bring to a boil. Cover and reduce heat to low. Simmer for about 15 minutes, or until all of the water has been absorbed. Let stand for 5 minutes and fluff with a fork before serving.