



Turmeric Rice Vermicelli

2 cups white rice

1 cup vermicelli cut up into small pieces

1 tablespoon ground turmeric

5 cups water

Salt

1 tablespoon butter

- Melt the butter in a pan. Add the rice and vermicelli and fry, stirring often, until vermicelli starts to brown.
- Add the turmeric and mix well. Add the water and season with salt.
- Bring rice to a boil, cover and reduce heat. Simmer for 20 minutes until liquid dries up and rice is cooked.