

## Spicy Jasmine Rice with Carrots and Cashews

2 T peanut oil  
1 small red onion, finely chopped  
1 small red chili (I used 1/4 t. chili powder)  
1 large carrot, grated  
2 garlic cloves, minced  
1 T peeled and grated fresh ginger  
2 scallions, minced  
2 T tamari  
1/2 t brown sugar  
3 c. cold cooked jasmine rice  
1/2 c chopped unsalted cashews

1. Heat the oil in a large skillet. Add the onion and fry until softened, about 5 minutes. Add the chili, carrot, garlic, ginger, and scallions and stir-fry until soft, about 2 minutes.
  2. Add the tamari, brown sugar, and rice and stir-fry until the ingredients are blended and the rice is heated through, about 10 min.
  3. To serve, place the rice in a shallow bowl, sprinkle with the chopped cashews and serve.
- Serves 4