

Modern Kitchen Rice Recipes: The Best There Is

Are you tired of making the same old rice dishes? Do you want to add a modern twist to your kitchen recipes? Look no further because we have the perfect collection of modern kitchen rice recipes that will surely tantalize your taste buds. From mouth-watering Asian-inspired dishes to flavorful Mediterranean delicacies, brace yourself for an epic culinary adventure!

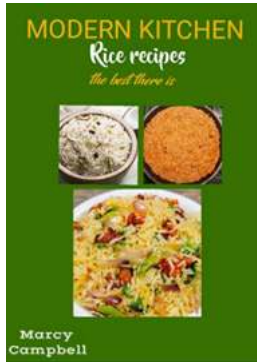
1. Thai Pineapple Fried Rice



Transport yourself to the streets of Thailand with this delightful Thai Pineapple Fried Rice. The combination of sweet pineapple, savory shrimp, and aromatic spices will take your taste buds on a rollercoaster ride. It's an explosion of flavors that will leave you craving more.

MODERN KITCHEN: Rice recipes the best there is

by Dr. Sebi Academy (Kindle Edition)



★★★★★ 5 out of 5

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Screen Reader : Supported
Enhanced typesetting : Enabled
Word Wise : Enabled
Print length : 14 pages
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Ingredients:

- 2 cups of cooked jasmine rice
- 1 cup of diced pineapple
- 1/2 pound of peeled and deveined shrimp
- 1/2 cup of diced carrots
- 1/2 cup of diced bell peppers
- 2 cloves of minced garlic
- 3 tablespoons of soy sauce
- 2 tablespoons of oyster sauce
- 2 tablespoons of vegetable oil
- 1 teaspoon of curry powder
- 1/2 teaspoon of turmeric powder
- Salt and pepper to taste

For the full recipe, [click here](#).

2. Mediterranean Lemon Rice With Herbs



Indulge in the fresh flavors of the Mediterranean with this zesty Lemon Rice. The vibrant combination of citrus, fragrant herbs, and fluffy basmati rice will transport you to the sun-soaked shores of Greece in one bite. It's the perfect side dish for any Mediterranean-inspired meal.

Ingredients:

- 2 cups of cooked basmati rice
- 1/4 cup of fresh lemon juice
- 1/4 cup of chopped fresh parsley
- 2 tablespoons of chopped fresh dill
- 2 tablespoons of chopped fresh mint
- 2 tablespoons of olive oil
- 2 cloves of minced garlic
- 1 teaspoon of lemon zest
- Salt and pepper to taste

For the full recipe, [click here](#).

3. Mexican Chorizo Rice



Spice up your dinner table with this hearty and flavorful Mexican Chorizo Rice. The smoky chorizo combined with the vibrant colors of bell peppers and tomatoes make this dish a feast for the eyes as well as the taste buds. It's a crowd-pleasing recipe that will please both young and old!

Ingredients:

- 2 cups of cooked white rice

- 1/2 pound of Mexican chorizo
- 1/2 cup of diced onion
- 1/2 cup of diced bell peppers
- 1/2 cup of diced tomatoes
- 2 cloves of minced garlic
- 1 jalapeno pepper (optional)
- 1 tablespoon of tomato paste
- 1 teaspoon of cumin powder
- 1/2 teaspoon of paprika
- Salt and pepper to taste

For the full recipe, [click here](#).

4. Japanese Teriyaki Chicken Rice Bowl



Experience the umami sensation of Japanese cuisine with this mouth-watering Teriyaki Chicken Rice Bowl. The tender chicken glazed with a savory teriyaki sauce atop a bed of fluffy white rice will transport you to the bustling streets of Tokyo. It's a quick and easy recipe that brings the flavors of Japan into your kitchen.

Ingredients:

- 2 cups of cooked white rice
- 1 pound of boneless, skinless chicken thighs
- 1/4 cup of soy sauce
- 2 tablespoons of honey
- 2 tablespoons of mirin
- 2 cloves of minced garlic
- 1 teaspoon of grated ginger
- 1/2 teaspoon of sesame oil
- 2 green onions (sliced)
- 1 tablespoon of sesame seeds

For the full recipe, [click here](#).

5. Indian Vegetable Biryani



Delight your senses with the aromatic spices of this Indian Vegetable Biryani. The fragrant basmati rice combined with a colorful array of vegetables creates a vegetarian masterpiece that is bursting with flavor. It's a must-try recipe for all the curry lovers out there!

Ingredients:

- 2 cups of cooked basmati rice
- 1 cup of mixed vegetables (carrots, peas, bell peppers, etc.)
- 1/2 cup of chopped onion
- 2 cloves of minced garlic

- 1/2 inch of grated ginger
- 2 tablespoons of ghee (clarified butter)
- 1 cinnamon stick
- 2 green cardamom pods
- 4 whole cloves
- 1 bay leaf
- 1/2 teaspoon of cumin seeds
- 1/2 teaspoon of turmeric powder
- 1/2 teaspoon of red chili powder
- Salt to taste

For the full recipe, [click here](#).

These modern kitchen rice recipes will take your culinary skills to the next level. Whether you prefer the exotic flavors of Thai cuisine or the comforting spices of Indian dishes, there's something for everyone. So, put on your apron, grab your spatula, and get ready to impress your family and friends with these incredible rice recipes!



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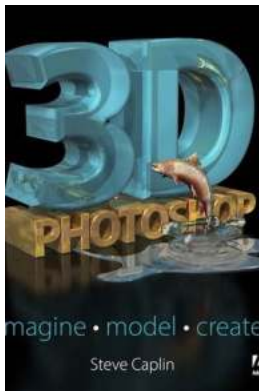
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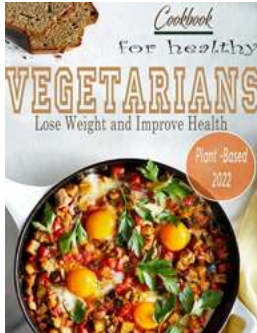
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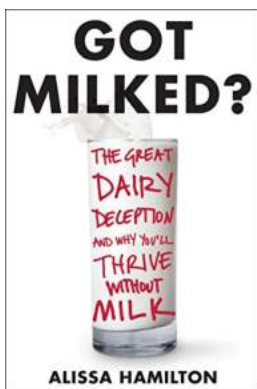
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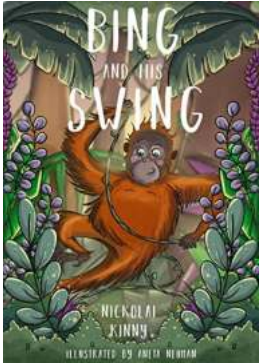
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