

## INGREDIENTS

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- 2  $\frac{1}{2}$  tbsp peanut oil
- 2 tsp chilli flakes
- 5 tsp finely chopped garlic
- 1 tsp red chilli powder
- $\frac{1}{4}$  cup coarsely grounded peanuts
- 1 radish
- 2 cup brown rice soaked in water
- Salt to taste
- 9 – 10 sprig chives
- $\frac{3}{4}$  cup sprouted beans
- 2 tbsp brown sugar
- 2 tbsp soya sauce
- 6 tbsp tamarind water
- Oil as required

## For garnish

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- Sprouted beans
- Coarsely grounded peanuts
- Lemon wedges
- Red chilli powder
- Chives
- Brown sugar

## PROCESS

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- Firstly, heat oil in a pan, sauté chilli flakes, garlic, red chilli powder and peanuts in it.
- Meanwhile, dice the radish.
- Now, add brown rice, salt, water and chives in the pan to cook.
- After this, heat peanut oil in another pan, add garlic, radish, sprouted beans, salt, brown sugar, soya sauce and tamarind water in it to prepare an aeromatic mix.
- Next, put the prepared aeromatic mix on the rice.
- Garnish the prepared rice with sprouted beans, peanuts, lemon wedges, red chilli powder, chives and brown sugar.
- Your Aeromatic Thai Rice is ready.