



Crispy Rice

makes 2 cups

- 2 cups puffed rice
- 2 tablespoons ghee
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1/2 teaspoon ground cayenne
- 3/4 teaspoon sea salt

Preheat oven to 350° and cover a baking sheet with parchment paper.

Place puffed rice in a medium bowl.

In a small skillet over medium heat, melt ghee and add cumin, coriander and cayenne. Stir and let spices warm for about 30 seconds, then pour spiced ghee over the puffed rice and toss well to coat. Add salt and toss again.

Spread rice in a single layer on the baking sheet and toast in the oven until crisp and lightly golden, tossing once or twice, about 15 minutes. Remove from oven and set aside to cool.

Store in a tightly sealed container.