Nasi kuning (yellow rice)

**Ingredients**

2 teaspoons peanut oil  
1 brown onion, finely chopped  
440g (2 cups) medium-grain rice, rinsed  
1/2 teaspoon turmeric  
400ml can coconut milk  
500ml (2 cups) water or chicken stock  
1/2 cinnamon stick  
10 cardamom pods, bruised  
6 whole cloves  
2 dried bay leaves  
1 lemon grass stem, tied in a knot

**Method**

1. **Step 1**

   Heat oil in a saucepan over medium-high heat. Cook onion, stirring, for 3 minutes or until golden. Stir in rice and turmeric.

2. **Step 2**

   Stir in coconut milk, stock, cinnamon, cardamom, cloves, bay leaves and lemon grass. Bring to the boil. Reduce heat to low. Cover and cook for 15 minutes or until rice is tender. Set aside, covered, for 5 minutes to steam.