

SIDE DISH

Saffron Rice with Raisins and Cashews

23 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
30 min	5 min	25 min	4	\$0.75	318 kcal

The recipe Saffron Rice with Raisins and Cashews can be made in about 30 minutes. One serving contains 318 calories, 5g of protein, and 6g of fat. This recipe serves 4 and costs 75 cents per serving. 5 people found this recipe to be delicious and satisfying.

Ingredients

☐ 1 cup Basmati rice

☐ 2 teaspoons clarified butter

☐ 3 tablespoons raisins

☐ 2½ cups water

☐ ¼ cup cashews

☐ 1 teaspoon ground cardamom

☐ 1 pinch saffron

☐ ¼ cup white sugar

EQUIPMENT Sauce pan

Method

- 1 In a saucepan bring water to a boil.
- 2 Add rice and boil for 5 minutes. Stir in the sugar, reduce the heat, and add the clarified butter.
- 3 Meanwhile, soak the saffron in 1 tablespoon hot water for 10 minutes.
- 4 To the rice add the saffron, cloves, raisins and cashews. Stir well, cover, and cook over low heat for 5 to 10 minutes more, or until all liquid is absorbed and rice is cooked.
- 5 Sprinkle with cardamom before serving.

Nutrition per serving

318

KCAL

5 g

PROTEIN

6 g

FAT

61 g

CARBS

Saturated Fat

2.3 g · 14% of daily needs

Fibre

1.8 g · 7% of daily needs

Sugar

13 g · 14% of daily needs

Sodium

14.1 mg · 1% of daily needs

Cholesterol

6.4 mg · 2% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/saffron-rice-with-raisins-and-cashews-144792