

Timman Bagilla, rice with broad beans and dill

Adapted from [recipe by Philip Juma](#)

Ingredients (serves 6)

3 tablespoons olive oil

500g basmati rice

550ml vegetable stock

1kg broad beans in pods

40g fresh dill (chopped)

1 tbs dried dill

1 onion, finely diced

1 garlic clove, minced

1 teaspoon salt, plus more to taste

Method

1. Wash the rice well and soak for 30 minutes.
2. Remove the broad beans from their pods and blanch for 1 minute in boiling salted water, and then place them in cold water to stop the cooking process. Set them aside.
3. Once cool, slip off the skin and place the beautiful green beans in a bowl.
4. In a saucepan, heat the sunflower and sweat the onion for 5 minutes. Then add salt, garlic, 30g of fresh dill, 1 tbs dried dill. Fry for another minute.
5. Add your rice and vegetable stock to pan. Add 1 ½ teaspoons salt. Stir gently so all grains are covered. You want the liquid/stock to be above the rice by less than an inch.
6. Cover the saucepan and ensure the hob is on a medium flame. The liquid should be absorbed within 8-10 minutes. Once absorbed, stir the rice gently or fluff it with a fork, and place on the lowest setting. Cover and cook for another 20 minutes.
7. To serve. Season to taste (if your vegetable stock didn't have salt, you may need to add a bit more) and add your broad beans at the last moment before serving. Mix the rice and beans together and garnish with the remaining chopped dill.
8. Enjoy!