KASHMIRI RICE WITH KALE

Ingredients
2 cups cooked rice
1 brown onion, sliced
1 clove garlic
1 tsp turmeric
1 tsp cumin seeds
1 tsp vegetable stock powder
1 bunch Kale, washed, stripped from hard stalks and chopped
½ cup sultanas
1 small bunch fennel fronds, chopped
½ cup frozen peas

Heat wide pot with a little oil.
Sautee onion and garlic till starting to brown.
Toast turmeric and cumin seeds till fragrant, add sultanas.
Add rice and stock powder with a little water or extra oil.
When rice is heated through add peas, then turn off heat and add kale and fennel.
Taste and season.
Garnish with mint.