Classic Indian spiced meals are a nice treat to have at this time of year. Keema rice is one of the most popular options for takeout Indian food. The dish contains plenty of healthy carbs and a real pleasure to cook, without any complications. It also does not have any excessive calories; therefore, it is diet-free. If you want to know more about ingredients and what goes best with what, you are at the right place, enjoy!

What makes it so special is the sophisticated spicy taste and a bowl of nice-textured rice, which by itself sounds like a really great meal. But at the same time, this result is achievable without much effort and could be easily realized from leftover products.

Obviously, you are going to need rice, if you have left some, use it, or boil fresh portion for about one cup of rice. Then your meat of choice, I strongly recommend not slice it in little pieces, but mincing it. Lamb meat will do the best. Season the meal with anything you feel like, may it be grated garlic, ginger, lemon juice, coriander leaves, salt to taste, oil, etc. All of it mixed together creates a really nice spicy palate. Do not hesitate to improvise a little and try out different ingredients. All of the core parts complement each other well and a little *extreme* approach will not spoil the meal. The total time to cook the dish is about thirty minutes, ten of which are for preparation and twenty minutes for the cooking process itself.

Even though this meal usually is cooked in small amounts for one serving, feel free to stock up on ingredients and freeze everything you have left. And do not fret about losing any taste, it will be just as good when reheated. If you have some rice left and are tired of eating it plain, consider trying the Keema rice recipe below.