

Garlic Onion Rice Drink

A refreshing Indian-inspired beverage, this Garlic Onion Rice Drink combines the aromatic flavors of garlic and onions with a creamy rice base. Perfect for those looking for a unique vegetarian drink that's both savory and satisfying.



Beverage

Indian

15 min

Total time

easy

Difficulty

150

kcal / serving

Ingredients

- 1/4 cup cooked rice
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 cup water
- 1 tablespoon lemon juice
- Salt to taste
- Fresh coriander for garnish

Steps

- 1 In a blender, combine the cooked rice, chopped onion, minced garlic, and water.
- 2 Blend until smooth and creamy.
- 3 Add lemon juice and salt to taste, blending again briefly to mix well.
- 4 Strain the mixture through a fine sieve into a glass, pressing to extract all the liquid.
- 5 Garnish with fresh coriander before serving cold or at room temperature.