

Lime Cilantro Rice

Jenan Afaneh

Ingredients:

- 1 1/2 cup of long grain rice
- one tablespoon of olive oil
- 2 1/4 cups of chicken stock
- salt and pepper to taste
- 3 tablespoons of lime juice and lime zest
- 1 cup of roughly chopped fresh cilantro leaves

Directions:

- Rinse the rice with cold water until the water run clear
- Heat saucepan over medium heat, add the oil, add the rinsed rice cook stirring often for 5 minutes
- pour the warm chicken stock and stir, Season with salt and pepper, reduce the heat to low setting and cover with the lid, cook cover for 20 minutes.
- when the rice is done, scatter the lime juice and the cilantro on top. Use the fork to gently fluff the rice and incorporate the lime juice and the cilantro into the rice.