

Sarah's Cilantro Lime Rice

Serves: 6 to 8

Ingredients:

1 tablespoon unsalted butter
1 tablespoon vegetable oil
1 tablespoon onion powder
1 cup long-grain white rice
1 ½ cups water
½ cup fresh cilantro, roughly chopped
2 tablespoons lime juice, freshly squeezed
¾ teaspoon kosher salt
¼ teaspoon ground black pepper



Directions:

Place the butter and oil in a medium saucepan and cook over medium heat until the butter is melted. Add the onion powder and cook for 30 seconds, stirring to combine. Add the rice and give it a quick stir to coat the grains in oil.

Add the water and bring to a boil over high heat. Reduce the heat to low, cover the pan and simmer until all the water is absorbed, about 20 minutes. Remove the pan from the burner and let the rice rest, covered, for 10 minutes.

Use 2 forks to fluff the rice grains until there are no large clumps. Add the cilantro, lime juice, salt and pepper; stir well to combine. Taste the rice and add more lime juice and seasoning as needed. Serve immediately.

The rice can be refrigerated for several days or frozen for up to 3 months.

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