

Marie Saba

*from my kitchen to yours*

## Cilantro Lime Rice

*Serves 4-6*

### Ingredients:

- 2 Tablespoons (30 ml) extra virgin olive oil
- 1 clove garlic, peeled
- 1 cup (200 g) long-grain basmati rice
- 2 cups (473 ml) water
- 1 teaspoon (4 g) Kosher salt
- 1 Tablespoon (15 ml) lime juice
- 1/2 Tablespoon (8 ml) lemon juice
- 1/4 cup (12 g) chopped fresh cilantro



### Instructions:

1. In a saucepan with a tight-fitting lid, heat olive oil over medium heat. Add garlic and cook, flipping garlic occasionally to prevent burning, until lightly browned. Leaving garlic in the oil, add 1 cup rice and 1 teaspoon salt. With a wooden spoon, stir rice in the hot oil for about 1 minute, or until rice turns a chalky white color.
2. Add 2 cups water. Increase heat to high and bring to boil. Immediately reduce heat to low, cover with lid, and simmer on low for 20 minutes or until all water is absorbed. Do not open lid while rice is cooking.
3. Let rice sit, covered, for 5-10 minutes. Open lid, remove garlic and discard. Transfer rice to a large bowl. Fluff rice with a fork. Add lime juice, lemon juice and 2 Tablespoons chopped cilantro. Toss to combine.
4. Transfer to a serving bowl, top with remaining cilantro, garnish with lime wedges and serve.

### Notes:

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