JENNI MARIE'S TEST KITCHEN

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# Herb & Garlic Rice Pilaf

**Serves 2-3 People**

**Equipment Needed:**

- **Rice Cooker or Large Saucepan**
- **Measuring Cups & Spoons**
- **Kitchen Scale**
- **Cutting Board & Sharp Chef's Knife**
- **Wooden Spoon or Rubber Spatula**

**Directions:**

Gather all equipment & ingredients. Rinse and drain rice. Combine all ingredients into a rice cooker (hold back 2 T. butter and the lemon juice). Cook on the "white rice" setting. This usually takes 25-30 minutes depending on your rice cooker. When cooking is complete, give rice a good stir, add the 2 T. butter and lemon juice that was set aside. Mix well and garnish with fresh parsley, if desired. Serve immediately. Enjoy!

- ***1 C. Long Grain Rice (I use Jasmine or Basmati)***
- ***2 C. (16oz.) Chicken Broth (sub with plain water or vegetable broth)***
- ***1/2 t. Dried Parsley***
- ***1/2 t. Dried Basil***
- ***1/2 t. Dried Chives (or 1 t. fresh)***
- ***1/4 t. Kosher Salt (increase to 1/2 t. if using water instead of broth)***
- ***1/4 t. Black Pepper***
- ***2 t. Low FODMAP Garlic Replacer (or 1/2 t. garlic powder)***
- ***3 T. Butter, divided (sub with oil of choice)***
- ***1 T. Fresh Lemon Juice OR 2 T. Lemon Juice from Concentrate***
- ***Fresh Parsley for Garnish***

***If you don't have a rice cooker you can make this on the stove top. Combine all ingredients (except 2 T. of butter and lemon juice) in a medium saucepan. Cover and bring to a boil on medium heat. Reduce heat to medium-low, and let simmer for about 15 minutes or until most of the liquid has been absorbed. Uncover, fluff with a fork, and then gently stir in lemon juice and remaining 2 T. of butter. Garnish with fresh parsley, if desired.***