

Ingredients:

1 cup basmati rice

1 1/2 cups water

1/2 teaspoon salt

Steps:

1. Rinse the rice in a fine mesh strainer until the water runs clear.
2. In a medium saucepan, combine the rice, water, and salt.
3. Bring to a boil over high heat.
4. Cover the pan and reduce the heat to low.
5. Simmer for 18-20 minutes, or until the water is absorbed and the rice is tender.
6. Remove the pan from the heat and let the rice sit, covered, for 10 minutes.
7. Fluff the rice with a fork and serve.