

Lime and Cilantro Rice

Ingredients

Long-grain white rice	2 cups	Lime zest	1 lime
Chicken broth	3 cups	Cilantro, fresh	1/2 cup
Olive oil	2 Tbsp.	Butter	2 Tbsp.
Onion, small	1	Jalapeño (optional)	1 Tbsp.
Garlic cloves	3		
Salt	1 tsp.		
Lime juice, fresh	1/4 cup		

Directions

Rinse **rice** until water runs clear — Finely dice **onion**; set aside in *Small Bowl #1* — Mince **garlic**; set aside in *Small Bowl #2* — Zest and juice **limes**; set zest in *Small Bowl #3* and juice in *Small Bowl #4* — Finely chop **cilantro**; set aside in *Small Bowl #5* — If using, finely dice **jalapeño**; set aside in *Small Bowl #6*

1. Heat 2 Tbsp. **olive oil** in a medium saucepan over medium heat. Sauté **onion** (*Small Bowl #1*) for *2-3 minutes* until translucent.
2. Add **garlic** (*Small Bowl #2*) and optional **jalapeño** (*Small Bowl #6*) and cook for *30 seconds* until fragrant.
3. Add rinsed **rice** to the pan and stir to coat with oil. Toast for about *2 minutes*, stirring frequently.
4. Transfer rice mixture to rice cooker. Add 3 cups **chicken broth** to appropriate fill line. Stir gently to combine.
5. Close lid and cook on standard white rice setting until cycle is complete.
6. Once done, let rice sit for an additional *5-10 minutes* with the lid closed.
7. Open lid and fluff rice with a fork. Add **lime juice** (1/4 cup, *Small Bowl #4*), **lime zest** (*Small Bowl #3*), chopped **cilantro** (1/2 cup, *Small Bowl #5*), and 2 Tbsp. **butter**. Fold gently until well combined and butter is melted.

8. Taste and adjust seasoning, if needed, with salt, lime juice, or cilantro to preference.