

Berbere-Spiced Rice with Vegetables

Ingredients

Long grain white rice	3 cups
Hot water	3 cups
Better Than Bouillon - Chicken	1 Tbsp.
Bay leaf	1
Berbere spice mix	2 tsp.
Dehydrated soup vegetables	2 Tbsp.
Butter	½ Tbsp.

Directions

Wash **rice** thoroughly — Prepare **stock** with Better Than Bouillon

1. Wash **rice** thoroughly: Place **rice** in a fine-mesh strainer or bowl. Rinse under cold running water, gently agitating with your fingers, until the water runs clear (typically 3-4 rinses). Drain well.
2. Combine **hot water** and **Better Than Bouillon** in a measuring cup, stirring to dissolve completely.
3. Transfer washed **rice** to rice maker pot. Add prepared **stock**, **bay leaf**, **Berbere spice mix**, and **dehydrated soup vegetables**.
4. Cook according to rice maker instructions (long grain white rice setting).
5. Once cooking is complete, let rice rest for 5 minutes before opening.
6. Open rice maker, remove **bay leaf**, and gently fluff rice with a fork or rice paddle.
7. Add **butter** and gently fold into rice until evenly distributed. Serve immediately.

Equipment Required

- Rice maker
- Fine-mesh strainer or large bowl
- Measuring cups and spoons
- Large measuring cup or bowl (for stock preparation)
- Rice paddle or fork (for fluffing)

Mise en Place

- Measure rice
- Measure hot water and **Better Than Bouillon**
- Have **bay leaf** ready
- Measure **Berbere spice mix**
- Measure dehydrated soup vegetables
- Have **butter** at room temperature for easier incorporation

Ingredient Tips

- Long-grain white rice works best for this method
- Thorough washing removes excess starch and prevents gummy texture
- **Better Than Bouillon** adds depth without overwhelming the rice
- Quality **butter** makes a noticeable difference in final flavor
- **Bay leaf** should be removed before serving
- **Berbere spice mix** provides warm, aromatic Ethiopian-inspired flavors
- **Dehydrated soup vegetables** rehydrate during cooking and add texture

Preparation Tips

- Ensure **Better Than Bouillon** is fully dissolved before adding to rice maker
- Don't skip the washing step - it's essential for proper texture
- Let rice rest after cooking to allow steam to finish the process
- Fluff rice gently to avoid breaking grains
- Add **butter** while rice is still hot for best incorporation
- The **Berbere spice mix** will infuse the rice during cooking
- **Dehydrated soup vegetables** will soften and rehydrate during the cooking process
- If rice seems too wet, let it sit with lid open for a few minutes
- If rice seems too dry, add a tablespoon of hot water and fluff again

Make Ahead & Storage

- Cooked **rice** keeps refrigerated for 3-4 days
- Reheat gently with a splash of water or broth to restore moisture
- Freeze cooked **rice** for up to 2 months
- Cool to room temperature before refrigerating
- Store in airtight container
- Label container with date

Serving Suggestions

- Serve as side dish with grilled meats or roasted vegetables
- Excellent accompaniment to Ethiopian-inspired dishes
- Pairs well with braised meats and stews
- Use as base for grain bowls with additional vegetables
- Perfect with saucy dishes that benefit from spiced rice
- Use leftover rice for fried rice (best with day-old rice)
- Add to soups and casseroles
- Reheat gently with additional broth for extra flavor