

# Lime and Cilantro Rice

*This Chuy's-inspired Lime and Cilantro Rice is a fragrant and flavorful side dish that perfectly complements Mexican and Tex-Mex cuisine. The bright citrus notes and fresh herbs elevate simple white rice to a restaurant-quality accompaniment for your favorite meals.*

## Ingredients

Long-grain white rice . . . . .	2 cups	Lime zest . . . . .	1 lime
Chicken broth . . . . .	3 cups	Cilantro, fresh . . . . .	½ cup
Olive oil . . . . .	2 Tbsp.	Butter . . . . .	2 Tbsp.
Onion, small . . . . .	1	Jalapeño (optional) . . . . .	1 Tbsp.
Garlic cloves . . . . .	3		
Salt . . . . .	1 tsp.		
Lime juice, fresh . . . . .	¼ cup		

## Directions

Rinse **rice** until water runs clear — Finely dice **onion** — Mince **garlic** — Zest and juice **limes** — Finely chop **cilantro** — If using, finely dice **jalapeño**

1. Heat **olive oil** in a medium saucepan over medium heat. Sauté **onion** for 2-3 minutes until translucent.
2. Add **garlic** (and optional **jalapeño**) 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 **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**, **lime zest**, chopped **cilantro**, and **butter**. Fold gently until well combined and butter is melted.
8. Taste and adjust seasoning if needed, salt, lime juice, or cilantro to preference.