

# Basmati Rice Pilaf

0 comments

SIDE DISHES

RICE

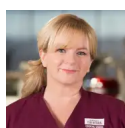
SLOW COOKER

A cookbook recipe exclusively for All-Access members from [The Complete Slow Cooker](#)

SERVES 4 to 6

## WHY THIS RECIPE WORKS

Long-grain white, jasmine, or Texmati rice can be substituted for the basmati. You will need a large saucepan with a tight-fitting lid for this recipe. A nonstick saucepan will help prevent the rice from sticking. This recipe can be easily doubled; increase the amount of water to only 3¾ cups. [Read Less](#)



### TRY THIS RECOMMENDED COOKING COURSE

Quinoa Pilaf with Chile, Queso Fresco, and Peanuts

## GATHER YOUR INGREDIENTS

- ☐ 1 tablespoon extra-virgin olive oil
- ☐ 1 small onion, chopped fine
- ☐ Salt and pepper
- ☐ 1½ cups basmati rice, rinsed
- ☐ 2¼ cups water

[View Nutritional Information](#) ⓘ

## KEY EQUIPMENT



Mixing Bowls



Slow Cookers



Best Chef's Knives



## BEFORE YOU BEGIN

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This recipe can be easily doubled; increase the amount of water to 3<sup>3</sup>/<sub>4</sub> cups.

1

## INSTRUCTIONS

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Heat oil in large saucepan over medium heat until shimmering. Add onion and <sup>1</sup>/<sub>4</sub> teaspoon salt and cook until onion is softened, about 5 minutes. Add rice and cook, stirring often, until grain edges begin to turn translucent, about 3 minutes.

2

Stir in water and bring to simmer. Reduce heat to low, cover, and continue to simmer until rice is tender and all water is absorbed, 16 to 18 minutes.

3

Remove saucepan from heat and lay clean folded dish towel underneath lid. Let sit for 10 minutes. Fluff rice with fork, season with salt and pepper to taste, and serve.

## RECOMMENDED READING

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## MY RATING



