

# Rice and Pasta Pilaf

Source: Cook's Illustrated May/June 2014, modified by the O'Connor clan

Servings: 4

Amount	Ingredient
2.25 cups	long grain white rice (eg, Jasmine, basmati)
4.5 tablespoons	butter
3 ounces (1/2 cups)	orzo
1.5 cups	onion, grated (or equivalent powdered)
1.5 clove	garlic, minced
3.75 cups	chicken broth
1 teaspoon	salt
1/4 cups	fresh minced parsley (much less when dried)
1 pack	kielbasa (optional)

- Place rice in a bowl and pour hot tap water over it. Let stand for 15 minutes
- Swish around the rice to release any extra starch and pour off water. Rinse with cold water 3 to 5 times
- If adding kielbasa, slice it and brown it in a saucepan, then remove from the saucepan and set it aside
- Melt butter in a saucepan over medium heat, add pasta and cook until browned
- Add onion and garlic, cook until onion is softened but not browned
- Add rice and cook until edges start to become translucent, about three minutes
- Add chicken broth and salt and bring to a boil. Reduce heat to low, cover, and cook until all the liquid is absorbed, about 10 minutes
- remove from heat, place a dish towel over the top of the pan, and then replace the lid. Let stand for 10 minutes
- Fluff rice with a fork, add parsley, and kielbasa if using
- *note*: Can serve with cheese and tortilla shells