

Great Green Rice



INGREDIENTS:

½ cup cilantro,
tightly packed

1 cup spinach,
tightly packed

1 ¼ cups chicken broth,
vegetable broth, or water

1 ¼ cup milk

1 tsp. kosher salt

1 Tbs. olive oil

3 Tbs. unsalted butter

1 ½ cups long grain
brown rice

¼ cup onion, minced

1 clove garlic, minced

INSTRUCTIONS:

1. Puree the cilantro, spinach, and broth or water in a blender. Add the milk and salt and pulse until it's smooth.
2. In a medium saucepan over medium heat, heat the olive oil and butter for a few minutes.
3. Add the brown rice to the pan and sauté, stirring fairly constantly, until it begins to darken and smell aromatic, about 3 minutes.
4. Add the onion and garlic and cook 1 minute, stirring constantly.
5. Add the blender mixture, stir well, turn the heat to high, and bring to a boil.
6. As soon as it boils, cover the saucepan, turn the heat to low, and cook for about 35 minutes. Tilt the pan to ensure all the liquid has evaporated. If not, cook a few more minutes.
7. Take the pan off the heat and fluff the green rice with a fork. Wait 10 minutes and serve hot.
8. Enjoy!

