

Lemon Rice Recipe



Long or medium grain rice works best for this recipe, but if you prefer using short rice, plan on it coming out a little more sticky.

Prep Time	5 minutes
Cook Time	20 minutes
Total Time	25 minutes

Servings 3 cups rice

Ingredients

- Zest and juice of 1 lemon
- 1 cup white rice
- 1 tablespoon butter
- 1 teaspoon kosher salt
- 1 tablespoons minced Italian parsley

Instructions

1. Bring 1 3/4 cups of water to boil in a saucepan with a fitted lid. Add the add the lemon zest, lemon juice, rice, butter and salt, stir with a wooden spoon then reduce to simmer and cover. Cook for 20 minutes, then remove from the heat and fluff with a fork. Place a kitchen towel over the pot and, replace the lid, and let sit for 10 minutes. Fluff with a fork and season with more kosher salt to taste and stir in the minced parsley.