

Betty's Savory Cilantro Rice Recipe



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In this video, Betty demonstrates how to make a bowl of Savory Cilantro Rice. This rice is cooked on the top of the stove, and is flavored with onion, jalapeno peppers, garlic, chicken broth, green chiles...and fresh cilantro!

Ingredients:

- 2 tablespoons extra virgin olive oil
- 1 small onion, chopped
- 1 jalapeno pepper, seeded and finely chopped
- 2 cloves garlic, chopped
- 2 cups white rice (I used jasmine rice; you may use any regular uncooked rice—not instant.)
- 14.5-oz. can chicken broth
- 14.5-oz. can water
- 4-oz. can diced green chiles
- ½ teaspoon salt
- ¾ cup lightly packed chopped fresh cilantro

In a large deep saucepan, heat 2 tablespoons olive oil over medium high heat. Add 1 small chopped onion and cook, stirring constantly, for 2 minutes. Add 1 finely chopped jalapeno pepper and 2 cloves chopped garlic, and cook for about 2 minutes, stirring constantly, until onion is soft and clear. Add 2 cups white rice and cook, stirring constantly, for about 2 minutes, until rice is lightly toasted and translucent. Add a 14.5-oz. can chicken broth and a 14.5-oz. can of water. Bring to a boil and stir in 4 oz. diced green chiles and ½ teaspoon salt. Cover, reduce heat to low, and cook about 17 minutes, or until liquid is absorbed and rice is tender. Stir in ¾ cup chopped fresh cilantro just before serving. Ladle into a nice serving bowl and serve immediately. I served my Cilantro Rice with Grilled Summer Vegetables, Grilled Jumbo Shrimp, and Melon Salad. I will be uploading the Grilled Shrimp tomorrow. I hope you enjoy the Cilantro Rice! My family really likes this recipe! --Betty