

Betty's White Rice and Green Peas Recipe



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In this video, Betty demonstrates how to make a colorful and tasty side dish, White Rice with Green peas. The white rice is cooked and cooled, then fried in a skillet with garlic, green onions, and cilantro. It is gorgeous and quite flavorful.

Ingredients:

- 2 cups long-grain white rice
- 4 cups boiling water
- 1 teaspoon salt
- 1 cup frozen peas, thawed at room temperature
- 1 tablespoon peanut oil
- 2 tablespoons coarsely chopped garlic
- ¼ cup finely chopped fresh cilantro
- 6 tablespoons finely chopped green onion tops
- 1 additional teaspoon salt

Put 2 cups white rice into 4 cups boiling water, salted with 1 teaspoon salt. Bring back to a boil, cover, and simmer for 15 minutes, or until done. Remove from heat, and allow the rice to cool thoroughly. Heat a wok or large skillet, then add 1 tablespoon peanut oil. Add 2 tablespoons coarsely chopped garlic and stir-fry for 10 seconds. Add the cooked rice, and continue to stir-fry for 3 minutes. Now, add ¼ cup chopped cilantro, 6 tablespoons finely chopped green onion, 1 cup thawed peas, and 1 teaspoon salt, and continue to stir-fry another 2 minutes. Serve at once, or allow to cool and serve at room temperature. This is a beautiful, great-tasting side dish, and I hope you enjoy it! --Betty