



Really Simple Rice

Jacob · 29/09/2024



Prep Time

5 mins

Difficult

Medium

Servings

40 mins

Description

Try this simple rice recipe for dinner tonight! It's a very easy but so tasty side and the leftovers are almost as good.

Ingredients

- 1 tablespoon olive oil - 1 cup long-grain white rice - ½ small onion
- minced - 2 cups low-sodium chicken broth - 1 pinch garlic salt
- or to taste

Instructions

1. Heat oil in a nonstick saucepan over medium-high heat until almost smoking. Add rice; cook and stir quickly to toast.
2. 2 to 3 minutes. Add onions and sauté for 1 minute. Stir in broth and garlic salt; bring to a boil. Reduce the heat to low.
3. cover
4. and cook until liquid is absorbed and rice is tender.
5. about 20 minutes. Remove from the heat and allow to rest for 5 minutes. Uncover and fluff with a fork.