

MORTON & BASSETT SPICES®

Lemon & Dill Rice



- 2 tablespoons olive oil
- ½ yellow onion, chopped
- 3 garlic cloves, diced
- 2 lemon slices
- 1 cup basmati rice
- 1 tablespoon Morton & Bassett Dill Weed
- ½ teaspoon Morton & Bassett Turmeric
- ¼ teaspoon Morton & Bassett Ground Cumin
- ½ teaspoon Morton & Bassett Oregano
- 1 cup chicken broth
- ½ lemon, juiced
- 2 sprigs of curly parsley for garnish

In a medium pot, combine olive oil, onion and garlic. Sautee for 3-5 minutes on low heat, then add rice. Allow rice to toast while adding M&B Dill Weed, M&B Turmeric, M&B Ground Cumin, and M&B Oregano. Once rice is toasted and coated in spices, add chicken broth and lemon juice. Stir to mix ingredients. Bring to a boil uncovered, then bring the heat down to low and add a lid. Cook for 15 minutes, then remove from heat and let rest for 5-10 minutes. Garnish with lemon slices and parsley.

Servings: 4 | Time: 35 minutes



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