



Saffron Rice

Ingredients

- 1 Tbsp butter
- Bunch green onions, white portion only, smashed and coarsely chopped
- 1 tsp saffron threads
- 2 cups parboiled (long grain) rice
- 4 cups water
- Kosher salt

Instructions

In a pot, melt the butter on medium heat, add the green onion whites and garlic and sweat until tender. Add in the saffron threads and stir. Stir in the rice, ensuring the grains are well-coated with the saffron-butter mixture. Pour in the water and stir to combine. Bring the cooking liquid to a boil, cover and reduce heat to a simmer. Cook until the rice is fully cooked, about 25 minutes. Season the rice with salt, to taste. Serves 4.



Credit where credit is due:
The Cooking Channel courtesy of Roger Mooking