

Cilantro Lime Rice

This simple rice dish is a staple in our dinner repertoire. When we need a quick side dish for any meal, not just tacos, it is this homemade Cilantro Lime Rice. It is super easy to prepare, and leftovers are amazing with a fried egg on top for breakfast.

PREP: 10 minutes

COOK: 20 minutes

SERVES: 8

2 cups long grain rice (jasmine works well)

4 cups of water

¼ teaspoon of salt

3 tablespoons of butter, divided, 1 tablespoon to cook rice & 2 tablespoons after cooked

2 limes, zested and juiced

¼ cup of fresh cilantro, chopped

1. To make the rice, in a large saucepan add 4 cups of water, salt and 1 tablespoon of butter and bring to a boil.
2. Add 2 cups of rice, stir and lower the heat to low. Cover and simmer until the rice is tender, about 20 minutes. Once cooked, let the rice sit for about 10 minutes.
3. While the rice is cooking, zest and juice the limes. Wash, gently dry and chop cilantro.
4. Transfer rice to a large serving bowl. Add 2 tablespoons of butter and mix well.
5. Add lime zest, lime juice, cilantro and mix. Ready to serve.

