

Lime Cilantro Rice

Ingredients

- 1 tablespoon unsalted butter
- 1 tablespoon olive oil (or 2 tablespoons oil total if you don't want to use butter)
- 1 tablespoon onion powder
- 1 bunch cilantro, stems and leaves separated, both finely chopped
- 1 cup long-grain white rice, such as jasmine or basmati
- ½ teaspoon kosher salt (Diamond Crystal), plus more to taste
- 1 large jalapeño, thinly sliced
- Juice of 1/2 lime, plus more to taste

Instructions

1. Melt the butter in a medium saucepan over medium heat. Add the oil, then stir in the onion powder and cilantro stems until fragrant, about 30 seconds. Add the rice and stir until coated with oil, just a few seconds.
2. Add 1 1/2 cups water, raise the heat to high and bring to a simmer. Reduce the heat to low, cover the saucepan and cook until all of the water is absorbed, 17 to 20 minutes. Remove from the heat and let the rice sit, covered, to steam for 10 more minutes.
3. Fold in the salt, cilantro leaves, jalapeño and lime juice. Taste for seasoning, adding more salt and lime juice as desired.

