



# Cilantro-Lime Rice



Prep Time: 10 mins Cook Time: 45 min Serves: 4

## Ingredients:

- 1 cup of brown rice
- 2 Tbsp olive oil, divided
- 2 cups of water
- 1/2 tsp of salt
- 2 Tbsp of chopped cilantro
- 1/2 lime, juiced
- 1/4 tsp pepper

## Instructions:

1. Measure out your rice into a colander and rinse under cool water.
2. Set a large pot on the stove top over medium heat and add 1 Tbsp of olive oil to the pot.
3. Add the rice to the pot and saute for 2 minutes.
4. Add the water and salt to the pot. Once the water is boiling reduce to a simmer (low) and cover the pot.
5. Simmer covered for about 45 minutes. Do not remove the lid to check the rice during cooking.
6. At the end of the cooking time, remove the cover and make sure all of the excess water has been absorbed.
7. Remove the rice from the heat and leave covered for 5-10 minutes.
8. Add the chopped cilantro, lime juice, pepper and 1 tablespoon of olive oil. Mix with a fork.
9. Serve immediately.

**Get creative  
with your  
rice! Add your  
favorite  
spices.**