

Flavored Rice Recipes

Rice Pilaf

- 2 tbsp butter or oil
 - 1/2 cup orzo pasta
 - 1/2 cup diced onion
 - 2 cloves of garlic minced
 - 1/2 cup white rice
 - 2 cups chicken broth
1. Heat butter/oil in pan, add orzo and onions. Saute until soft. (orzo will turn a golden brown)
 2. Add in minced garlic and rice to the pan and stir for 1-2 minutes.
 3. Slowly add in broth. Bring to a boil.
 4. Reduce heat, cover, and let simmer for 18-20 minutes.
 5. You can add chopped fresh herbs to this as well!

Broccoli & Cheese Rice

- 3 tbsp butter or oil
 - 1 chopped onion (optional)
 - 1/2 cup broken spaghetti noodles or vermicelli pasta
 - 1 cup white rice
 - Favorite Seasoning (I use Italian Seasoning)
 - 4 cups broth of your choice (or water)
 - 6oz chopped broccoli cuts (1/2 a regular bag)
 - 1 cup shredded cheese
1. Saute onion in butter and once tender, add noodles and rice. Stir for 1-2 minutes.
 2. Add in favorite seasonings, and slowly pour in broth. Add in broccoli and bring to a boil.
 3. Reduce heat and cover, let simmer for 18-20 minutes.
 4. Stir in cheese until melted!

Cheesy Rice

- 2 tbsp butter or oil
 - 4oz broken spaghetti noodles or vermicelli
 - 1.25 cups white rice
 - 3.75 cups of water/broth/chicken bouillon
 - favorite seasonings (I like an herb blend)
 - 1 cup of shredded cheese (your choice)
1. Melt butter in a pan, and add noodles and rice. Stir for 1-2 minutes.
 2. Slowly add in liquid of choice and your favorite seasonings.
 3. Bring to a boil, reduce heat, and cover for 18-20 minutes.
 4. Stir in cheese until melted!

Spicy Buffalo Rice

- 2 tbsp butter
 - 1/2 cup chopped celery
 - 1/2 cup chopped onion
 - 1 cup white rice
 - 1.5 cup chicken broth
 - 1/2 cup buffalo or hot sauce
 - blue cheese dressing or ranch dressing
1. Melt butter in pan, saute celery and onion until tender.
 2. Add in rice and stir for 1-2 minutes, then add in broth and hot sauce.
 3. Bring to a boil, then reduce heat. Cover and let simmer for 18-20 minutes.
 4. You can drizzle the blue cheese or ranch on top or mix into the fully cooked rice!

Garlic Cilantro Lime Rice

- 1 tbsp oil
 - 3 garlic cloves (minced)
 - 1/2 cup diced onion
 - 1 cup white rice
 - 2 cups broth of choice (I like chicken broth)
 - 3 limes (zested and juiced – about 3 tbsp)
 - Fresh Cilantro (or substitute parsley)
- 1.Heat oil in pan, and saute minced garlic and onion until soft.
 - 2.Add in rice and stir for 1-2 minutes.
 - 3.Slowly add in broth and 2 tbsp lime juice. Bring to a boil and then reduce heat. Cover and let simmer for 18-20 minutes.
 - 4.Stir in lime zest, remaining 1 tbsp of lime juice, and chopped cilantro or parsley.

Mushroom Rice

- 2 tbsp butter or oil
 - 1/2 cup chopped mushrooms
 - 1-2 tbsp onion (optional)
 - 1 clove of garlic minced
 - 1 cup white rice
 - 2 cups chicken broth
 - fresh parsley chopped (optional)
- 1.Heat butter/oil in pan, add chopped mushrooms and onions. Saute until soft, then add minced garlic.
 - 2.Add rice to the pan and stir for 1-2 minutes.
 - 3.Slowly add in broth. Bring to a boil.
 - 4.Reduce heat, cover, and let simmer for 18-20 minutes!
 - 5.Top with chopped parsley or any other fresh herbs if you like!

Yellow Rice

- 2 tbsp oil
 - 1 cup white rice
 - Favorite Seasonings (I use onion powder, garlic powder, etc)
 - 1 tsp ground turmeric
- 1.Heat oil in pan, add rice and seasoning. Stir for 1-2 minutes.
 - 2.Slowly add water, and then bring to a boil.
 - 3.Reduce heat, cover, and let simmer for 18-20 minutes.

Spanish Rice

- 2 tbsp oil
 - 1/4 cup chopped onion
 - 1.5 cups white rice
 - 2 cups chicken broth
 - 1 cup picante or salsa
- 1.Heat oil in pan, add chopped onion and saute till soft.
 - 2.Add rice to the pan and stir for 1-2 minutes.
 - 3.Slowly add in broth and salsa. Bring to a boil.
 - 4.Reduce heat, cover, and let simmer for 18-20 minutes!

