

RECIPE

Rice Pilaf



Prep Time: 4 minutes

Cook Time: 25 minutes

Serves: 4 people

Ingredients

- ½ cup broken spaghetti
- 1 cup rice
- 1 small onion diced
- 1 rib of celery diced
- 1 tbsp garlic powder
- 1 tbsp dried parsley
- 2 cups chicken or vegetable stock
- 1 cup water
- 2 tbsp unsalted butter
- 1 teaspoon of kosher salt

Preparation

1. Melt butter over medium high heat and toast the spaghetti, rice, onion, celery and parsley for two minutes
2. Add the stock, water and garlic powder. Stir well
3. Let boil, cover, reduce heat to medium and let cook for 15 minutes
4. Let sit for 5 minutes covered
5. Fluff rice with a fork and add more butter if desired