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EVERYTHING PLUS SEASONED RICE

- 2 Tbsp. extra virgin olive oil
- 1 ½ cups basmati rice, or other long-grain white rice
- 1 tsp. salt
- 2 ¼ cups water
- 2 tsp. **Everything Plus Dill**
- 2 Tbsp. melted butter
- 2 Tbsp. lime juice

Heat the olive oil in a medium saucepan over medium-high heat. Add the raw rice and salt; stir to coat with the olive oil. Cook, stirring occasionally, until the rice has started to turn golden. Add water and seasonings. Bring to a rolling boil, then cover and lower the heat to low to maintain a very low simmer. Cook undisturbed for 15 minutes, then remove from heat and let sit for 10 minutes. Add butter and lime juice, fluff and serve.



•Everything Plus Dill