

8 EASY RICE FLAVORS

AndiAnne.com

GARLIC BUTTER RICE

1 Tbsp salted butter
1 Tbsp olive oil
1/4 cup chopped yellow onion
4 minced garlic cloves
1 1/2 cups white rice
3 cups chicken broth
3 Tbsp salted butter
1/2 tsp salt, 1/4 tsp pepper

TURMERIC RICE

1 Tbsp salted butter
1 Tbsp olive oil
1/4 cup chopped yellow onion
3 minced garlic cloves
1 1/2 cups white rice
1 1/2 tsp turmeric powder
2 1/2 cups broth
1 bay leaf

TOMATO INFUSED RICE

1 Tbsp salted butter
1 Tbsp olive oil
2 minced garlic cloves
1/4 cup chopped yellow onion
1/4 cup sliced grape tomatoes
1 1/2 cups white rice
1 tsp chili powder
1 tsp cumin
1/2 tsp garlic powder
1/2 tsp dried thyme
1 1/2 cups chicken broth
1 cup tomato sauce

PINEAPPLE COCONUT RICE

1 1/2 cups chicken broth
1 cup coconut milk
1 1/2 cups white rice
2 Tbsp soy sauce
1 cup diced pineapple
1/4 cup chopped green onion

TACO SEASONING RICE

1 Tbsp salted butter
1 Tbsp olive oil
1/2 cup chopped yellow onion
1 1/2 cups white rice
1 1/2 cups broth
1 cup tomato sauce
4 oz chopped green chilies
1 Tbsp taco seasoning

CAJUN SEASONING RICE

1 Tbsp salted butter
1 Tbsp olive oil
1/2 cup chopped yellow onion
1/4 cup chopped red bell pepper
1/4 cup chopped green bell pepper
1 1/2 cups white rice
2 1/2 cups broth
1 tsp cajun seasoning
1 bay leaf

CILANTRO LIME RICE

1 Tbsp salted butter
1 Tbsp olive oil
1/4 cup chopped yellow onion
2 minced garlic cloves
1 1/2 cups white rice
2 1/2 cups broth
2 juiced limes
1 zested lime
1/4 cup finely chopped cilantro

BROCCOLI CHEDDAR RICE

1 Tbsp olive oil
1 Tbsp salted butter
1 1/2 cups white rice
2 1/2 cups broth
1 Tbsp salted butter
2 cups frozen chopped broccoli
1 1/2 cups shredded cheddar cheese
1 tsp garlic powder

GARLIC BUTTER RICE:

- Heat a pan over medium-high heat with butter and olive oil. Add the garlic and onion. Cook until onion turns translucent. Add in the rice and lightly toast for 1-2 minutes. Add the chicken broth and stir ingredients together. Cover the pot with a lid and turn heat to low. Let simmer until all liquid has disappeared (do not stir during this step). Remove from heat and let sit 5-10 minutes covered to steam rice. After that, fluff the rice with a fork and then serve.

TURMERIC RICE RICE:

- Heat a pan over medium-high heat with butter and olive oil. Add the garlic and onion. Cook until the onion turns translucent. Add in the rice and turmeric powder and stir together. Lightly toast the rice for 1-2 minutes. Add in the chicken broth and bay leaf. Cover the pot with a lid and turn the heat to low. Let simmer until all liquid has disappeared (do not stir during this step). Remove from heat and let sit for 5-10 minutes covered to steam rice. After that, fluff the rice with a fork and then serve.

TOMATO INFUSED RICE:

- Heat a pan over medium-high heat with butter and olive oil. Add the garlic, onion and chopped tomatoes. Cook until the onion turns translucent. Add in the rice, chili powder, cumin, garlic powder, and dried thyme and lightly toast for 1-2 minutes. Add the chicken broth, tomato sauce and stir ingredients together, scraping the bottom of the pot while you do this. Cover the pot with a lid and **turn heat to low** (a high setting will burn because of the tomato sauce). Let simmer until all liquid has disappeared - gently scrape the bottom of the pot with a flat silicone or wood spatula, but don't overstir the rice as you do this. Once liquid has cooked, remove from heat and let sit 5-10 minutes covered to steam rice. After that, fluff the rice with a fork and then serve.

CAJUN SEASONING RICE:

- Heat a pan over medium-high heat with butter and olive oil. Add the garlic, onion, and chopped bell pepper. Cook until onion turns translucent and bell pepper softens. Add in the rice, chicken broth, garlic powder, paprika, and bay leaf and stir ingredients together. Cover the pot with a lid and turn heat to low. Let simmer until all liquid has disappeared (do not stir during this step). Remove from heat and let sit 5-10 minutes covered to steam rice. After that, fluff the rice with a fork and then serve.

TACO SEASONING RICE:

- Heat a pan over medium-high heat with butter and olive oil. Add the chopped onion and cook until onion turns translucent. Add in the rice and lightly toast for 1-2 minutes. Add the chicken broth and tomato sauce and stir ingredients together, gently scraping the bottom of the pan to lift any rice. Cover the pot with a lid and turn heat to low. Let simmer until all liquid has disappeared, but gently scrape along the bottom of the pan with a silicone or wood spatula once or twice during the process. Remove from heat and let sit 5-10 minutes covered to steam rice. After that, add the chopped green chilies and fluff the rice with a fork and then serve.

CILANTRO LIME RICE:

- Heat a pan over medium-high heat with butter and olive oil. Add the garlic and onion. Cook until onion turns translucent. Add in the rice and lightly toast for 1-2 minutes. Add the chicken broth and stir ingredients together. Cover the pot with a lid and turn heat to low. Let simmer until all liquid has disappeared (do not stir during this step). Remove from heat and let sit 5-10 minutes covered to steam rice. After that, add the lime juice, lime zest, and chopped cilantro and mix into the rice, then serve.

BROCCOLI CHEDDAR RICE:

- Heat a pan over medium-high heat with butter and olive oil. Add the frozen broccoli and cook 2 minutes. Add in the rice and lightly toast for 1-2 minutes. Add the chicken broth and stir ingredients together. Cover the pot with a lid and turn heat to low. Let simmer until all liquid has disappeared (do not stir during this step). Remove from heat and let sit 5-10 minutes covered to steam rice. After that, sprinkle the cheese on top and mix with the rice then serve.

PINEAPPLE COCONUT RICE:

- Add the broth and coconut milk to a pot and bring to a gentle boil, **reduce the heat to low** and add the rice. Give it a stir, then cover the pot with a lid and let simmer until all liquid has disappeared. Remove from heat and let sit 5-10 minutes covered to steam rice. After that, stir in the soy sauce and diced pineapple, fluffing the rice with a fork as you go, then serve.