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Chardonnay Lime & Cilantro Rice Recipe

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CHARDONNAY LIME & CILANTRO RICE RECIPE

Ingredients

- 1 cup white jasmine rice (We used Thai Hom Mali Jasmine Rice- found at BJ's Warehouse)
- 2 cups chicken stock or water
- 2 Tablespoons (Tbsp) butter
- 2 teaspoons (tsp) Cherchies® Chardonnay Lime & Cilantro Seasoning
- 1 Tablespoon (Tbsp) fresh lime juice
- 3 Tablespoons (Tbsp) cilantro, finely chopped

Preparation

Add water or stock, rice, and butter to a medium sauce pan. Turn the heat on medium-high, cover and cook until water comes to a boil (about 5 minutes).

Turn down heat, stir rice, and add Cherchies® Chardonnay Lime & Cilantro Seasoning and lime juice to the pan. Cover and simmer for 10 minutes.

Remove the rice from the heat, add the chopped cilantro and allow the mixture to simmer, covered for another 10 minutes.

Fluff the rice with a fork before serving. Serve with our Double Decker Tacos, Fish Tacos, or your favorite Mexican dishes.

*Note: Adjust the water content according to preference, increasing for more softness or decreasing for a firmer texture.

