



# Noreen's Kitchen

## Cilantro Lime Rice

### Ingredients

#### **Rice Preparation**

2 cups long grain rice  
1 medium onion, diced  
3 cloves garlic  
2 tablespoons olive oil  
2 tablespoons butter  
1 teaspoon salt  
4 cups vegetable stock, chicken stock or water

#### **Cilantro Pesto**

1 bunch pesto, leaves and stems  
Juice of two limes  
Zest of two limes  
¼ cup water  
2 cloves garlic  
1 teaspoon salt  
¼ cup olive oil

### Step by Step Instructions

#### **To prepare the rice:**

Over medium high heat combine oil and butter in a large heavy bottomed saucepan.

Add onion and garlic and sauté until tender and fragrant.

Add rice and allow to toast until you can smell a warm nutty aroma.

Add stock or water and stir well.

Bring to a boil then reduce heat to medium. Cover and cook for 20 minutes or until small dimples appear on the surface of the rice and the majority of the water has been absorbed. Leave the rice covered for 10 to 15 minutes and allow it to steam.

#### **To prepare the cilantro pesto:**

Combine cilantro, garlic, lime juice, lime zest, water, oil and salt in the vessel of a high powered blender or food processor.

Blend for 1 minute until a thick paste forms. You can add more oil if you like, but this should be the consistency of a traditional pesto. Taste for seasoning and adjust to your preference

Combine pesto with hot rice and stir well. If desired, add additional chopped cilantro to the rice for garnish.