



Noreen's Kitchen

Orange Scented Calico Rice

Ingredients

3 cup long grain rice	1/2 cup red bell pepper, chopped
1 cup orzo pasta or broken spaghetti	1 jalapeno pepper, chopped
2 teaspoons chicken seasoning	2 tablespoons olive oil
1/2 cup onion, chopped	2 tablespoons butter
1/2 cup yellow bell pepper, chopped	7 cups chicken or vegetable stock
1/2 cup green bell pepper, chopped	

Step by Step Instructions

Melt oil and butter together over medium high heat in a heavy bottomed saucepan.

Add vegetables and seasoning and sauté a few minutes until the veggies are soft and onion is translucent.

Add rice and pasta and stir well to combine. Continue to stir frequently for a few minutes until you can see that the pasta is beginning to become toasted and changes color a bit and begins to smell nutty.

Add stock to the pot and stir well.

Bring to a simmer then reduce the heat to medium. Place a lid on the pot and allow to cook for 15 to 20 minutes or until small divets begin to become visible on the surface of the rice and there is no more visible liquid. Do not remove the lid.

Remove the pot from the heat to a cool burner. Allow rice to rest for an additional 10 to 15 minutes to steam and finish cooking.

Fluff rice with a fork to distribute the vegetables and serve.

Leftovers can be stored in an airtight container in the refrigerator for up to one week or in the freezer for up to 3 months.

Enjoy!