

Cilantro Lime Rice	
Ingredients	Instructions
<ul style="list-style-type: none"><li>• 1 cup uncooked jasmine rice (substitute for white or brown)</li><li>• ½ cup fresh cilantro, chopped</li><li>• 1 ½ cups water</li><li>• 1 garlic clove, finely diced</li><li>• 2 green onions, chopped fine</li><li>• 1 tsp lime zest</li><li>• 1 lime, juiced (2 tbsp juice)</li><li>• 3 tsp olive oil</li><li>• ¼ tsp red pepper flakes, or 1 finely diced jalapeño or other hot pepper (optional)</li><li>• ¼ - ½ tsp salt, to taste</li></ul>	<ol style="list-style-type: none"><li>1. <b>Combine:</b> In a medium saucepan, combine rice, water, and 1 tsp olive oil. Bring to a boil over medium-high heat, cover and reduce heat to low. Simmer for 20 minutes (or the time given on your package of rice)</li><li>2. <b>Season:</b> Remove the lid and fluff the rice with a fork. Add garlic, green onions, and lime zest, stir to combine. Let the rice cool for 1 minute before adding the last 2 tsp of olive oil, salt, lime juice, cilantro, and red pepper flakes (or jalapeño). Stir to combine, taste and adjust seasoning, if necessary.</li><li>3. <b>Serve:</b> Enjoy as a flavorful side dish or use as a topping for tacos and burritos.</li></ol>