

# Lemon Rice Pilaf

Swick

Makes 5.0 cups | Active Time: 30 minutes | Total Time: 1 hour

## Step 1: Starting the Rice

- 2 cloves garlic, finely minced
- 1 onion, finely minced
- 1 1/4 cup stock\*
- 1 cup water
- 1 tbsp lemon zest
- 4 tbsp lemon juice
- 4 tbsp chopped parsley
- 4 tbsp chopped dill
- 1 1/2 cups long grain white rice

Note: For the stock, we like to use a vegetarian chicken stock, such as this [Faux Chicken Bouillon Powder](#) as it gives the rice good color and a classic Greek pilaf flavor. However, a good vegetable stock could also be used.

## Step 2: Cooking the Rice

- 2 tbsp extra-virgin olive oil
- sea salt, to taste
- freshly ground black pepper, to taste

To cook the rice, heat a large deep-sided frypan over medium-high heat.

Once hot, add the oil, followed by the onions. Let the onion cook for approximately 5 to 8 minutes, or until soft and translucent.

Next, add the garlic and let cook for 30 seconds or so. Next, add the rice and let cook for a few minutes, or until it becomes almost translucent.

Next, add the stock and water and bring the mixture to a gentle simmer. At this point, turn the heat to low and cover with a lid. Let the rice cook for 12 to 15 minutes, or until all of the liquid has evaporated.

Once done, turn off the heat and let the rice rest for 10 minutes or so, with the lid still on.

When ready to serve, remove the lid and gently fluff the rice.

Lastly, add the lemon zest, lemon juice, and herbs. Taste for seasoning, add salt and/or freshly ground black pepper as desired.

Serve as a side with any number of dishes — here are just a few dishes that this rice goes particularly well with — Greek Potatoes, Dolmades, Hummus, Tzatziki— just to name a few.

## Chef's Notes

Long grain is the best for this but it will also work with medium and short-grain rice.

It will also work with basmati and jasmine rice. Do not use risotto or paella rice.

With brown rice, top-up water and cook for longer per packet directions.

With all that said, we actually prefer to use something like Uncle Ben's Converted rice. The grains just cook up so well with the dish.