

Cilantro Lime Brown Rice

Prep time: 10 minutes

Cook time: 30 minutes

Ingredients:

1 cup brown rice

6 cups water

1 tablespoon olive oil

1 teaspoon salt

¼ cup chopped cilantro

1 tablespoon lime juice

Directions:

1. Bring 6 cups of water to rolling boil in medium saucepan.
2. Rinse rice in cool water through fine strainer. Add rice, salt, and olive oil to saucepan.
3. Boil rice gently for 35 minutes
4. Pour cooked rice through fine mesh strainer and return to pan.
5. Allow rice to rest in covered in saucepan for 10 minutes.
6. Add chopped cilantro, drizzle of olive oil, lime juice. Mix lightly to incorporate. Fluff with fork and serve.