RICE & GRAINS

Jasmine Rice

Jasmine rice with peas, onion, and bay leaf.

Serves 4 · 1 hour

Ingredients

2 tbsp olive oil

1½ cups dry jasmine rice

2 tbsp chopped onion

3 cups water

¼ cup green peas

1 bay leaf

Salt, to taste

Directions

1. Warm the oil in a saucepan over medium-low heat. Sauté the onion for 3–5 minutes. Stir in the peas, bay leaf, and rice.
2. Add water and salt. Increase the heat to medium and bring to a brisk simmer.
3. Reduce the heat and simmer gently, uncovered, until the water is absorbed. Cover, remove from the heat, and let stand for about 40 minutes. Remove the bay leaf before serving.