

CITRUS RICE



Ingredients:

1	Cup	Jasmine Rice
1	Cup	Water
1	Large	Orange, juiced and zested (about $\frac{1}{3}$ cup juice)
$\frac{1}{2}$	Teaspoon	Dried Parsley Flakes (or fresh parsley)
$\frac{1}{2}$	Teaspoon	Dried Sumac
$\frac{1}{4}$	Teaspoon	Salt

Directions:

1. Thoroughly rinse rice under cool running water, until water runs mostly clear.
2. Place all ingredients in saucepan. Bring to a boil. Reduce heat to low; cover and simmer for 10 minutes.
3. Remove lid and make a well in the middle. If the liquid is gone, remove from heat, cover, and let sit 15 – 20 minutes. (If there is still liquid in the bottom of the pan, cover and continue cooking 1 – 2 minutes, or until liquid is absorbed.)
3. Fluff rice with a fork. Serve with Pomegranate Braised Chicken, if desired.