

Cilantro Rice

Ingredients

- 3 ½ cups packed cilantro leaves
- 3 medium garlic cloves
- 1 medium serrano chile, halved lengthwise and seeded
- 3 ⅓ cups low-sodium chicken broth
- 1 tbsp vegetable oil
- ½ cup minced yellow onion
- 2 cups long-grain white rice
- 1 tbsp kosher salt



Directions

Combine cilantro, garlic, chile, 2 cups broth in a blender.

Heat oil in large frying pan over medium-high. Add onion, cook for 2 minutes. Add rice and salt, cook for 2 minutes. Add cilantro mixture and remaining 1 ⅓ cups broth. Bring mixture to a boil then reduce heat to simmer. Cover and cook, 15 minutes. Fluff with a fork and serve.