

Cilantro Rice

3 tablespoons olive oil
2 ½ cups white rice, rinsed and drained
½ white onion, chopped
3 cloves garlic, smashed
1 bunch cilantro, ends trimmed and discarded
1 quart low sodium chicken broth, divided
1 teaspoon kosher salt

1. Heat olive oil in a large Dutch oven over medium heat. Add rice and cook, stirring often, until starting to turn golden brown in spots, about 8 minutes. Stir in onion and cook until translucent, about 4 minutes.
2. While rice is cooking, combine garlic, cilantro, 2 cups broth, and salt in a blender. Process until smooth, about 1-2 minutes.
3. Pour cilantro mixture and remaining 2 cups of broth over rice, stirring to combine. Bring to a boil, reduce heat to low, cover, and cook until rice is tender to the bite and liquid has been absorbed, about 15-20 minutes. Fluff with a fork.

Makes 8 cups

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