

TOASTED GARLIC RICE

COOK TIME: 30 MIN | SERVINGS: 4

ingredients

8 sliced garlic cloves
3 tbsp olive oil
2 cups basmati rice
3 cups water
1 tsp salt



directions

Saute 8 sliced garlic cloves in 3 tablespoons olive oil in a saucepan over medium heat until golden, 2 minutes; remove to a plate. Add 2 cups basmati rice to the pan and toast, stirring, 2 to 3 minutes. Add 3 cups water and 1 teaspoon salt; bring to a simmer. Reduce the heat to low and stir, then cover and cook until tender, about 15 minutes. Let sit, covered, 5 minutes, then fluff and top with the garlic.