

## Cilantro Lime Rice

Serves 6

- 185 g rice
- 420 ml water
- 2 T oil, divided
- 1 tsp salt, to taste
- 2 T lime juice (= 1 whole lime)
- ¼ C pak chee leaves



1. Add **rice** to a fine mesh strainer and rinse under cool running water for 1-2 minutes, or until the water runs clear. Let drain completely.
2. Add water to a medium-sized pot and bring to a boil.
3. Once boiling add **1 T of oil, salt,** and rinsed and drained **rice**.
4. Bring the ingredients back to a boil and then reduce heat to low, cover, and **simmer for 20-25 minutes**. Check on the rice after 20 minutes to see if it is done.\*
5. Once cooked, turn off heat and add **remaining T of oil, lime juice,** and chopped **cilantro**. Mix until just combined.
6. Serve immediately with a sprinkle of additional **cilantro** and a sprinkle of **black pepper**.