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## Cilantro Lime Rice

The simple addition of lime and cilantro creates a sublime rice that will become your new standard.

### Ingredients

- 1 1/2 tablespoons extra-virgin olive oil
- 1 cup long-grain white rice
- 2 cups reduced-sodium chicken broth
- 1/4 teaspoon salt
- Grated rind and juice of 1 medium lime
- 1/2 cup chopped cilantro

### Instructions

1. Heat oil in a saucepan over medium heat. Add rice; stir to coat.
2. Add broth and salt; increase heat and bring to a boil. Stir once.
3. Reduce heat to medium-low; cover and cook 20 minutes. Remove from heat and let stand 10 minutes.
4. Fluff rice with a fork and stir in lime rind, juice and cilantro. Serves 4.

Recipe by Anne E. Stewart, Relish Good Food Fast, "Meat & Three," July 2008.

### Nutritional Information

Per serving: 210 calories 5g fat, 0mg chol., 4g prot., 36g carbs., 0g fiber, 300mg sodium.

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