



Adventures in Cooking *Debbie Larch*

<https://niftysquirrel.com/adventures-in-cooking/recipes/>

Jasmine Rice with Garlic, Ginger, and Cilantro

Ingredients:

3 cups jasmine rice

3 tablespoons vegetable oil

1/3 cup finely chopped peeled fresh ginger

3 large garlic cloves, minced

4 1/2 cups low-salt chicken broth

3/4 teaspoon salt

1 large bunch fresh cilantro, 2 inches of bottom stems trimmed and discarded, tops and remaining stems coarsely chopped

Instructions:

- Place rice in large sieve; rinse under cold running water until water runs clear. Drain.
- Heat oil in heavy large saucepan over medium-high heat.
- Add ginger and garlic; stir until fragrant, about 30 seconds.
- Add rice and stir 3 minutes. Stir in broth and salt. Sprinkle cilantro over.
- Bring to boil. Reduce heat to medium-low; cover and cook until rice is tender, about 18 minutes.
- Remove from heat; let stand covered 10 minutes.
- Fluff rice with fork. Transfer to bowl and serve.