

## CILANTRO RICE

1 cup rice  
2 cups chicken stock/broth  
½ onion, chopped  
4 cloves garlic, finely chopped  
Cumin to taste  
Salt and pepper to taste  
1 cup chopped fresh cilantro  
Olive oil



Put a tablespoon or two of olive oil in a medium saucepan and heat over medium-high heat. Put the dry rice, the onion, and garlic in the pan and cook, stirring for 3-4 minutes; this will toast the rice a bit and help keep it from sticking together. Add cumin, salt, and pepper to taste and stir. Add the chicken stock and bring to a boil, then cover and turn the heat to low; simmer until all the liquid is absorbed, about 15- 20 minutes. Fold in Cilantro and serve.

Recipe Courtesy of Karly Vardaman, [www.KitchenPsycho.com](http://www.KitchenPsycho.com)