

## RECIPE

# Mushroom Rice Pilaf



Rice Pilaf is a simple, elegant way to prepare rice, and clear up stovetop space. This recipe uses mushrooms and onions, but you can use the technique for any number of vegetable add-ins.

## Ingredients

- ½ Cup diced yellow onion
- ½ lb cremini mushrooms, sliced
- Salt and Pepper to taste
- 1 Cup dry jasmine rice
- 2 Cups boiling water or broth

## Preparation

Preheat the oven to 350 degrees.

In a medium saucepan, heat 2 tbsp of oil until it starts to ripple. Add the onions and a pinch of salt, and cook until they become translucent. Add the mushrooms and cook 3-4 minutes, until the mushrooms soften.

Add salt and pepper, and taste the mixture. It should taste a little salty. Add the dry rice and stir it in until well coated in oil. Add the boiling water or broth and stir well.

Bring the mixture to a boil, then cover tightly with aluminum foil, then the pot lid, and place into the oven. Bake for 20-25 minutes, until all the liquid is absorbed and the rice is soft.

The mushrooms and onions will have settled on the top of the rice, so fluff it well before serving.