| **Recipe Name: Orange Basmati Rice**  |
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| **yield**: 4 servings  | **serving size**: 4  | **# of servings**: 4 |

**Ingredients:**

| **ingredients/specifications:** | **amounts:** |
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| Basmati rice  | 8 oz  |
| Butter  | 1 tbsp  |
| Orange (juiced)  | ¾ cup  |
| Water  | ¾ cup  |
| Orange zest  | 1 tsp  |
| Salt  | tt |
| Ground white pepper  | tt |
| Onion (small dice)  | 2 oz |
| Garlic (minced)  | 1 clove  |
| Golden Raisins  | 1 oz |
| Pistachios  | 1 oz |
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**Procedure:**

**Prep:**

| 1. In a medium saucepan, mix butter with onion and garlic until fragrant. Mix in the rice, raisins and pistachios until fully coated in fat
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| 1. Add the orange juice and water to the rice and bring to a boil over high heat
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| 1. Once it reaches a boil, cover and place in oven until all the liquid is absorbed, about 15 minutes
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| 1. Remove from heat and stir in orange zest. Season with salt and white pepper
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