| **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 |
| 1. Once it reaches a boil, cover and place in oven until all the liquid is absorbed, about 15 minutes |
| 1. Remove from heat and stir in orange zest. Season with salt and white pepper |
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