Lemon rice in a rice cooker

1 cup long grain rice (uncooked)

3 tbls olive oil

1 medium chopped yellow onion or substitute fennel (just over 1 cup chopped)

1 minced garlic clove or substitute +/-1 tsp fennel seed & pepper grind

¼ cup orzo or use Quinoa for gluten free

Juice of 2 lemons plus zest of 1 lemon

A few lemon slices

1 ½ cups broth (chicken or vegetable broth) – adjust w/ water or broth for particular rice cooker ratios

Salt & pepper

Large handful chopped fresh parsley

1 tsp dill weed (dry dill)

Wash the rice well and soak it in plenty of water for 15 to 20 minutes to reduce excess starch (this rice should not be sticky.) Drain well.

In a large saucepan, heat olive oil with a lid until oil is shimmering but not smoking. Add onions or fennel and cook for about 3 to 4 minutes until translucent. Add garlic or fennel pepper and orzo or Quinoa. Toss around for a bit until the orzo/Quinoa has gained some color then stir in the rice. Toss to coat.

Fill rice cooker with lemon juice and broth and dump in fennel, Quinoa and rice mixture and turn on to cook. Liquid should be fully absorbed and rice should be tender but not sticky.

Rice cooker will finish but leave it covered and do not disturb rice for about 10 minutes or so.

Uncover and add a little more olive oil before adding parsley if needed.

Stir in parsley, dill weed and lemon zest.

When ready to serve, add a few lemon slices on top for garnish.