

Steamed Rice

Swick

Serves 1 | Active Time: 10 minutes | Total Time: 35 minutes

Chef's Notes

This rice can also be cooked using the oven method or the rice cooker method.

For added color and flavor, add in some freshly chopped herbs that will compliment the meal.

Step 1: Rinsing the Rice (optional)

- 1 cup Jasmine rice (can also use basmati or brown rice)
- Rinse the rice under cold water to remove any surface starch, if desired.

Step 2: Cooking the Rice

- 1 1/2 to 1 3/4 cups water (or white chicken stock)
 - 1/2 to 1 tsp sea salt (optional)
- Place the rice, salt and liquid into a medium-sized pot. Bring to a boil over medium-high heat, stirring occasionally to prevent sticking.
- Once the liquid comes to a boil, cover with a tight-fitting lid and turn the heat down to the lowest setting. Let cook for approximately 15 to 20 minutes, or according to the manufacturer's instructions.

Step 3: Resting & Serving the Rice

Once done, remove from the heat and let rest, covered, for 10 to 30 minutes. Gently fluff with a fork before serving.