

Blood Orange Jasmine Rice

INGREDIENTS:

- 1.5 cups jasmine rice
- 2 tablespoons D'Olivo Blood Orange Olive Oil
- 2 medium size garlic cloves, minced
- 1/2 tsp salt
- 3 cups hot water

DIRECTIONS:

Heat 3 cups of water to boiling in a kettle or pot.

Over medium heat, warm olive oil and sauté garlic. Then, add the jasmine rice, mixing slowly with a wooden spoon so the grains do not burn.

Once the grains of rice are translucent, add boiling water and salt, and lower the temperature to medium-low. Stir once, and keep uncovered.

Once visible water has reduced, turn heat to low and cover the pot. Cook covered for about two more minutes. Remove from heat. Fluff with fork when ready to serve.

D'Olivo

DOLIVOPYBUS.COM

509.888.7380