



Herb Pilaf

Serves: 6

INGREDIENTS:

- 1 ½ cups white rice
- 3 ¾ cups chicken stock
- 2 tbsp olive oil
- 1 brown onion, peeled and finely chopped
- 2 garlic cloves, peeled and finely chopped
- 1 small handful of parsley, finely chopped
- 1 small handful of chives, finely chopped
- 1 small handful of mint, finely chopped
- Salt to taste
- Pepper to taste



METHOD:

1. Prepare all of the ingredients based on the instructions in the ingredients list.
2. Cook the rice in the chicken stock using the Basic steamed Rice method.
3. Add the oil to the saucepan and cook the onion and garlic, stirring for 3-4 minutes, or until the onion has softened.
4. Add the cooked rice and stir until combined
5. Stir through the fresh herbs, season to taste and serve