



Cilantro Lime Rice

Adapted from [Annie's Eats](#)

BAH Note: My first impression of this rice is that its nice but not exactly as good as what the folks at Chipotle serve up. Somehow, their rice is drier and not as sticky as mine was. But in a pinch when I can't sneak out to secretly rendezvous with Chipotle's, this will get me through.

- 1 cup long grain rice
- 2 cups plus 2 tablespoons water, divided
- 1/2 teaspoon kosher salt
- 1/2 cup cilantro
- 2 tablespoons fresh lime juice
- 1 tablespoon olive oil
- 1 tablespoon butter

Bring 2 cups of water to a boil in a medium saucepan. Add the rice and stir. Return to a boil, cover, and reduce heat to a simmer. Cook for 15 to 20 minutes until the water is absorbed and the rice is tender.

While the rice cooks, place the cilantro, 2 tablespoons water, lime juice, olive oil, and salt in the bowl of a food processor. Blend until smooth and set aside

Once the rice has cooked, add the cilantro lime mixture and butter to the rice and stir to combine.

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