

Herby Rice



[Watch Video](#)

Add flavour to your next dish with this easy herby rice recipe that utilises leftover herbs.

Ingredients

20 g Black & Gold butter

1 garlic clove, crushed

3/4 cup of Black & Gold long grain rice, washed

Any herb roots of stems like coriander, dill or parsley

1.5 cups of water

Method:

1. In a medium saucepan, melt butter with a drizzle of olive oil over medium heat. Add the crushed garlic and cook for 1-2 minutes until fragrant.
2. Add the rice, herb stems, water and a generous pinch of salt. Stir, then bring to boil. Once it starts boiling, reduce the heat to low and cover the pot with a lid.
3. Cook for 10 minutes, then remove from heat and set aside for another 10 minutes (covered) for

the rice to steam and fully absorb the liquid.

4. To serve, remove the herb stems then use a fork to fluff the rice.