Easy Rice Pilaf



For a simple way to cook this meal staple, follow our delicious rice pilaf recipe! Tasty and easy to prepare.

Ingredients

- 2 tbsp, butter
- 1 small onion, peeled and diced
- 1 cup long-grain rice
- 500 ml Campbell's chicken stock

Method:

- 1. Melt the butter in a saucepan and cook the onion over medium heat until golden, 5 minutes.
- 2. Stir in the rice and cook for 1 minute.
- 3. Season with sea salt and cracked pepper.
- 4. Stir in the chicken stock and bring to a boil.
- 5. Cover and turn heat down to low.
- 6. Simmer gently for 20 minutes or until all the liquid is absorbed.

7. Fluff rice with a fork.