

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.