

## **GREEN RICE**

*(Everyday Food May 2010)*

1 cup packed fresh cilantro  
1/2 cup packed fresh parsley leaves  
1/4 white onion, chopped  
1 garlic clove, minced  
1 3/4 cups water  
salt and pepper  
1 Tbsp. olive oil  
1 cup long-grain white rice  
1 Tbsp. fresh lime juice

In a blender, combine cilantro, parsley, onion, garlic, water, salt and pepper. Blend until smooth.

In a medium saucepan, heat oil over medium-high heat. Add rice and stir to coat. Add herb mixture and bring to a boil. Reduce to a simmer, cover and cook until water is absorbed, about 15 minutes. Remove pan from heat and let sit, covered, 5 minutes. Add lime juice and fluff with a fork. Serve rice with lime wedges if desired.

Serves 4.

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