

# Lemon, Basil and Tomato Rice Pilaf

Chef Jenn Magrey

Ledyard Farmers Market

Serve 4-6 people

1 teaspoon olive oil

1 cup converted or any favorite white rice

½ cup small diced onion – Smith Acres

2 tablespoons lemon juice

1 clove garlic – crushed

2 cups vegetable or chicken broth

1 medium tomato – Small dice - LoPresti Farms

6 large leaves basil

Salt and pepper to taste

Heat a saucepan over medium high heat. Add the teaspoon of olive oil. Add the rice and onions and stir to lightly coat with the oil.

Add the lemon juice, garlic, broth and tomato. Stir to combine and bring to a boil.

Cover and reduce heat to lowest setting. Cook for 18 minutes.

Remove the cover and add the basil. Taste for salt and pepper.

Enjoy!

\*\* may add any other small diced veggies this **when** you add the tomato.

Peas, carrots. Beans, or peppers are great additions!