

Rice With Currants

A perfect side dish. A pleasant twist to preparing rice.

Categories

Gluten-free

Yields: 4 servings

Preparation time: 5 mins

Cooking time: 25 mins

Category: Entrees

Complexity: Simple

Vegan experience: Absolute beginner

Preparation style: Cooked



Ingredients

| | |
|--------------------------------------|---------------|
| White rice, cooked in unsalted water | 1 cup |
| Water | 2 cup |
| Olive oil | 4 teaspoons |
| Salt, sea salt | 1 teaspoon |
| Currants, dried | 2 tablespoons |

Instructions

Pour the olive oil in a medium size pan.

Put the currants in first.

Heat the mixture in high heat for 2 minutes.

Put the rice in the mixture and start mixing until the rice looks fully mixed with olive oil for about a minute.

Continue stirring the rice for 2 more minutes in high heat until you see a few of the rice looks cooked. (They turn solid white)

Make sure you do not burn or brown the rice at the bottom.

Pour 2 cups of cold water and the salt in the mix.

Wait until the mixture boils and the water starts to get absorbed by rice and evaporates.

When you see small craters forming in the rice mixture turn the heat to very low (simmer)

Close the lid of the pot and set the timer to 15 minutes.

After 15 minutes stir the mixture and close the lid again and wait for another 5 minutes.

Enjoy.