

Ginger Rice

FAST MAKE-AHEAD

ACTIVE TIME: 10 MIN TOTAL TIME: 25 MIN

SERVES: 4

This fragrant, ginger-scented basmati rice is versatile enough to pair with many Asian- and Indian- influenced dishes.

Ingredients

- 1 tablespoon unsalted butter
- 2 teaspoons minced peeled fresh ginger
- 1 cup basmati rice, rinsed
- 1 1/2 cups chicken stock or low-sodium broth
- 1/2 teaspoon salt

Directions

1. In a medium saucepan, melt the butter. Add the ginger, rice, stock and salt and bring to a boil. Cover and cook over low heat for 12 minutes or until the rice is tender and the water has fully evaporated. Fluff the rice and serve.