

Minted Rice with Peas

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1 cup long grain rice (jasmine is also nice)

Water or chicken broth, enough to cover $\frac{1}{4}$ " above rice

$\frac{1}{2}$ teaspoon salt

1 cup thawed frozen peas

3 Tablespoons fresh mint leaves, finely chopped

1 teaspoon fresh lemon zest

1. Put rice and salt in a small heavy saucepan and add enough water or broth to cover about $\frac{1}{4}$ " above rice.
2. Bring to a boil; cover and reduce to a simmer.
3. Simmer on low for 14 minutes.
4. Remove pan from heat and stir in peas, min and zest.
5. Let rice stand covered for 5 minutes before serving.