

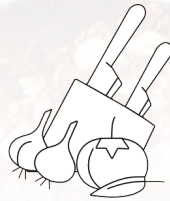
# Brazilian Rice

**Prep Time:** 5 minutes

**Cook Time:** 25 minutes

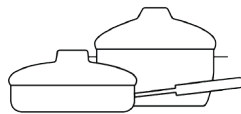
**Servings:** 4-6

**Fun Fact:** A staple of Brazilian cuisine, this rice goes well with feijoada, a black bean and pork stew that is considered the country's national dish.



## Ingredients

2 cups of long grain rice    2 tablespoons of olive oil  
4 cups of water    Salt  
1 small white onion, chopped



## Directions

1. Heat the oil in a frying pan over medium heat.
2. Sauté onions until soft.
3. Add rice and stir until rice grains are shiny.
4. Add water, cover, and reduce to low heat.
5. Simmer until the water is absorbed and rice is tender.