

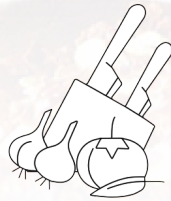
Vietnamese-Style Rice

Prep Time: 5 minutes

Cook Time: 25 minutes

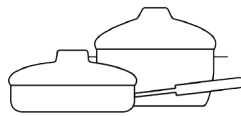
Servings: 4-6

Fun Fact: Vietnam is the second-largest rice exporter in the world (after Thailand). Rice is grown all over the country and is eaten for all meals, including dessert.



Ingredients

1 tablespoon of canola oil	27 ounces of vegetable stock
4 garlic cloves, finely chopped	5 tablespoons of fresh coriander, finely chopped
2 tablespoons of fresh root ginger, finely chopped	2-3 tablespoons of fresh parsley, finely chopped
2 teaspoons of turmeric, ground	1 teaspoon of fine sea salt
1/4 cup fresh or frozen peas	1 teaspoon of ground white pepper
1 cup of long grain rice, rinsed and drained	



Directions

1. Heat oil in a deep pan over low heat.
2. Fry garlic and ginger for 2 minutes.
3. Sprinkle turmeric over the garlic and ginger and cook together for 30 seconds.
4. Stir in rice and allow it to absorb the flavor for 2-3 minutes.
5. Pour in the stock and stir.
6. Bring to boil and stir again.
7. Reduce heat to low and cover pan. Let the rice cook slowly for about 15 minutes
8. Add the peas and half of the coriander.
9. Stir the rice and cook for another 5-7 minutes or until liquid is absorbed.
10. Turn off the heat and fluff the rice.
11. Mix in the rest of the coriander and parsley.
12. Cover and let sit for 5 minutes before serving.