



VERMICELLI RICE PILAF

INGREDIENTS

3 tablespoons butter
1/2 cup broken uncooked vermicelli (1-
inch pieces)
2 cups uncooked basmati rice
3 cups reduced-sodium chicken broth
1 cup water
1 teaspoon salt
1/2 teaspoon pepper
Fresh chives, optional

DIRECTIONS

In a large saucepan, heat butter over medium-high heat. Add vermicelli; cook and stir 4-5 minutes or until golden brown. Add rice, broth, water, salt and pepper. Bring to a boil. Reduce heat; simmer, covered, 15-20 minutes or until rice is tender. Remove from heat; let stand, covered, 5 minutes.

Fluff with a fork. If desired, top with chives. Yield: 8 servings.