

Coriander Rice

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Ingredients

1/2 cup olive oil
1 1/2 cups minced shallots (about 8)
3 tablespoons ground coriander
3/4 teaspoon turmeric
4 1/2 cups basmati rice or other long-grain white rice
9 cups low-salt chicken broth
3 teaspoons salt
1/2 cup chopped fresh Italian parsley

Directions

Heat oil in heavy large pot over medium heat. Add shallots and sauté until tender and golden brown, about 12 minutes. Add coriander and turmeric and stir 1 minute. Add rice and stir until coated. Add broth and salt; bring to simmer. Cover; reduce heat to low. Cook until rice is tender and liquid is absorbed, about 20 minutes. Stir in parsley. Transfer to platter and serve.