

Jasmine Rice with Garlic, Ginger, and Cilantro

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Ingredients

3 cups jasmine rice
3 tablespoons vegetable oil
1/3 cup finely chopped peeled fresh ginger
3 large garlic cloves, minced
4 1/2 cups low-salt chicken broth
3/4 teaspoon salt
1 large bunch fresh cilantro, 2 inches of bottom stems trimmed and discarded, tops and remaining stems coarsely chopped

Directions

Place rice in large sieve; rinse under cold running water until water runs clear. Drain. Heat oil in heavy large saucepan over medium-high heat. Add ginger and garlic; stir until fragrant, about 30 seconds. Add rice and stir 3 minutes. Stir in broth and salt. Sprinkle cilantro over. Bring to boil. Reduce heat to medium-low; cover and cook until rice is tender, about 18 minutes. Remove from heat; let stand covered 10 minutes. Fluff rice with fork. Transfer to bowl and serve.