

# Simple Asian Rice

written by The Recipe Exchange | March 10, 2014

## **Ingredients**

3 cups chicken stock  
1 1/2 cups jasmine rice  
1 tablespoon soy sauce  
1 tablespoon sesame oil  
2 green onions, very thinly sliced  
Optional: 1/2 cup frozen peas

## **Directions**

Combine the rice and the chicken stock in a large saucepan or skillet, cover with a lid and bring to a boil. Reduce the heat to low and simmer for 18 minutes. At the end of the cooking time, stir the rice and check the rice for tenderness. If the liquid has been absorbed, drizzle with the soy sauce and sesame oil and toss well to coat. Add frozen peas, if desired, and stir to combine. The heat of the rice will cook them in just a minute or two. Add the green onions, stir and keep covered until ready to serve.