

Turmeric Butter Rice

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Ingredients

2 cups Basmati or Jasmine rice

1/4 cup butter

1 teaspoon kosher salt

1 tablespoon ground turmeric

4 cups water

Optional: 1-2 cups frozen peas, chopped cilantro or parsley from garnish

Directions

Combine all ingredients in a large flat bottomed skillet or saucepan. (This can also be made in a rice cooker. Simply turn it on and walk away.) Turn on the heat under the pan to high, cover the pan and bring it to a boil. Once it is boiling, stir and then reduce the heat to low. Let it simmer covered with a lid for 18 minutes, stirring a few times while it is cooking. When the rice is tender, it is done. Remove from the heat. Stir in the frozen peas and allow the heat of the rice to cook them. Serve with a sprinkling of cilantro. Enjoy!