

Rice Pilaf 2

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Ingredients

1 2/3 cups water
1 Tbls. butter
1 bay leaf
1/4 tsp. white pepper
1 1/3 cups rice
1 tsp. butter
1/4 cup chopped celery
1/4 cup chopped onion
1/4 cup chopped red bell pepper
1/2 tsp. minced garlic

Directions

Bring first 4 ingredients to a boil in a saucepan. Add rice, cover and cook until rice is tender and water is absorbed, about 20 minutes.

Sautee celery, onion, peppers, and garlic in butter until tender. Stir sautéed vegetables into rice.

Remove bay leaf before serving.