

Perfect Basmati Rice

Yield: 4 serves | Prep: 3 min | Cook: 23 min

Ingredients

- 1 cup Basmati Rice (thoroughly rinsed until water runs clear)
- 1 ½ cups cold water
- ½ tsp salt
- drizzle of olive oil

Notes

Foolproof way of cooking rice every time



Instructions

1. Place rice in a fine strainer and rinse thoroughly until water runs clear. This is critical because you are removing any excess starch which could make the rice sticky.

Add the rice, salt, water and drizzle of olive oil to a heavy-bottom pot.

Place pot on medium-high heat until it just starts to boil. **IMMEDIATELY** reduce heat to lowest setting and cover tightly. **DO NOT LIFT THE LID DURING THIS POINT!!!**

Set timer for 20 minutes. At the end of 15 minutes, immediately remove pot from heat and allow to steam for an additional 5 minutes.

Using a **FORK**, gently fluff the rice. Do **NOT** use a spoon, or you will activate the starch making the grains stick together.