



A Homemade San Francisco Treat: Chicken Vermicelli Rice



Prep
5 m

Cook
30 m

Ready In
35 m

Recipe By: SHORECOOK

"Years ago, I came up with my clone of a dish my children really enjoyed. I wanted to use the freshest ingredients that I usually have on hand. Many years later, I find myself still making it. If serving a beef dish, substitute chicken bouillon with beef bouillon. Angel hair pasta can be broken into small pieces in place of vermicelli."

Ingredients

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| 1 tablespoon butter | 1 tablespoon chicken bouillon granules |
| 1 cup white rice | 2 teaspoons dried parsley |
| 1/4 cup broken pieces vermicelli pasta | 1/4 teaspoon garlic powder |
| 3 cups water | 1/4 teaspoon onion powder |

Directions

- 1 Melt butter in a large saucepan over medium heat. Cook rice and vermicelli in hot butter until browned, about 3 minutes.
- 2 Pour water over the rice mixture. Stir chicken bouillon, parsley, garlic powder, and onion powder into the water; bring to a boil, place a cover on the saucepan, reduce heat to low, and cook until the water has absorbed into the rice and pasta, about 25 minutes.