



Vermicelli Rice Pilaf Recipe

At the holidays, I use butter and white rice in this recipe, just like my mom and generations of Armenian women did. But most days I saute the vermicelli in olive oil and substitute brown rice for white. —Jean Ecos, Hartland, Wisconsin

TOTAL TIME: Prep/Total Time: 30 min.
servings

YIELD: 8

Ingredients

3 tablespoons butter *or olive oil*

1/2 cup broken uncooked vermicelli (1-inch pieces)

2 cups uncooked basmati rice *or brown rice*

3 cups reduced-sodium chicken broth

1 cup water

1 teaspoon salt

1/2 teaspoon pepper

Fresh chives, optional

Directions

1. In a large saucepan, heat butter over medium-high heat. Add vermicelli; cook and stir 4-5 minutes or until golden brown. Add rice, broth, water, salt and pepper. Bring to a boil. Reduce heat; simmer, covered, 15-20 minutes or until rice is tender. Remove from heat; let stand, covered, 5 minutes.

2. Fluff with a fork. If desired, top with chives. Yield: 8 servings.