









# The Recipe Forge

## Herb Lemon Rice

Experience a burst of fresh flavors with this fragrant rice dish, perfectly balanced and ideal as a side for any meal.

 Vegetarian

 Side Dish

 <b>Prep Time</b>	 <b>Cook Time</b>	 <b>Servings</b>
5 Minutes	23 Minutes	Two Person
 <b>Difficulty</b>	 <b>Diet</b>	 <b>Ingredients</b>
Easy	N/A	7

### Directions

- In a medium pot, heat the coconut oil over medium heat.
- Add the rinsed basmati rice to the pot and stir it for 1-2 minutes, allowing the rice to lightly toast and become fragrant.
- Add the salt, lemon zest, dried basil, and dried oregano to the pot, stirring to combine the ingredients.
- Pour in the stock and bring the mixture to a boil.
- Once boiling, reduce the heat to low and cover the pot with a lid. Let the rice simmer for 15-18 minutes, or until the rice is tender and the liquid is absorbed.
- Once the rice is cooked, remove the pot from the heat and let it sit, covered, for 5 minutes.
- Fluff the rice with a fork and stir in the lemon juice.
- Serve the herb lemon rice as a delicious side dish for grilled meats, fish, or vegetables.

### Ingredients

Name	Measurement	Quantity	Notes
Basil	Teaspoons	1	dried
Basmati rice	Cups	1	rinsed
Lemon	Other	1	zest of 1/2, juice of 1/2
Oregano	Teaspoons	1	dried
Stock	Cups	2	
Coconut oil	Tablespoons	1	
Salt	Teaspoons	1/4	

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