

# Garlic Cilantro Lime Rice

A Pioneer Woman recipe, 2012



- 1 tablespoon canola oil
- 3 cloves garlic, minced
- 1 large onion, chopped
- 2 cups long-grain rice
- 1 teaspoon kosher salt
- 3 cups low-sodium chicken broth
- 3 medium limes (use juice of 3, zest of 2)
- 1/3 cup fresh cilantro, chopped, for garnish

*Per Serving (excluding unknown items): 210 Calories; 3g Fat (12.0% calories from fat); 8g Protein; 42g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 254mg Sodium. Exchanges: 2 1/2 Grain(Starch); 1/2 Lean Meat; 1/2 Vegetable; 0 Fruit; 1/2 Fat.*

**Carolyn T's Blog: [tastingspoons.com](http://tastingspoons.com)**

## Servings: 8

NOTES: I made this in my Breville rice cooker - I sauteed the onion in it also, then added liquid as indicated. It needed the extra cup of water, which I added in part way through the steam cycle. It was perfectly cooked. My advice - add in all the liquid at the beginning if using a rice cooker.

1. Heat the oil in a large skillet over medium heat. Add the garlic and onions and cook for 3 to 4 minutes. Reduce the heat to low and add the rice and salt. Cook over a low heat for 3 minutes, stirring constantly to make sure the rice doesn't burn. Add 2 cups of the broth, lime juice and zest of 2 limes and bring it to a boil.
2. Reduce the heat to low, cover and simmer for 10 to 15 minutes or until the rice is done. Add more liquid as needed. The rice shouldn't be sticky.
3. Just before serving, stir through the juice of a lime and lots of cilantro.