

Black Rice Pilaf

Difficulty: Easy | Prep Time: 40 min | Serves: 4

Recipe by Draeger's Cooking School

- 1 tablespoon butter
- 1 ½ cups vegetable broth
- 1 tablespoon olive oil
- 1 cup grated carrot
- 2 garlic cloves, peeled
- ⅓ cup sliced green onions
- 1 cup black rice

Preparation:

In a large pot over medium heat, warm butter and oil. Sauté the whole garlic cloves until fragrant and lightly browned. Add in rice and stir to evenly coat the grains with oil. Stir in vegetable broth and bring to a boil. Cover and reduce heat. Simmer for 30 minutes or until tender and all the water is absorbed.

Once rice is cooked, stir in grated carrot and green onions.

Serve warm.



Draeger's
cooking school