

News

**Nutrition Info Burrito Generator** 

**Ingredients** 

**Create Account** 

Recipes Locations

**Videos** Stock Info

**About Forum** 

Links **Spread the Word** 

Coupons

Free Food **Contact** 

meals with family or friends

Quality Service.

Ads by Google

## Chipotle's Basmati Rice Recipe

1 teaspoon vegetable oil or butter

2 tsp. fresh cilantro 2/3 cup white basmati rice

1 cup water

1/2 teaspoon salt

1 Lime

In a 2-quart heavy saucepan, heat oil or butter over low heat, stirring occasionally until melted. Add rice and lime juice, stir for 1 minute. Add water and salt, bring to a full rolling boil. At boiling, cover, turn down to simmer over low heat until rice is tender and the water is absorbed, about 25 minutes. Fluff rice with a fork.

[bahs-MAH-tee]

Basmati is a long-grained rice, with a fine texture. It can be found in Middle Eastern and India markets, as well as some supermarkets.

The source of this recipe is attributed to Chipolte's Executive Chef (and CEO), Steve

Password:

Log In

Forgot Password? Delete Account Create Account

Search

Amazon.com



Collection Georgeanne Brennan... New \$13.22