



## Steamed White Rice

### Ingredients:

- **1 Cup** Rice of your choice
- **1 Cup** Water
- **½ Tsp** Salt (Optional)
- **½ Tsp** Oil (Optional)

### Instructions:

1. In a separate bowl, wash your rice and drain the water. Repeat this step until the water after rinsing the rice is clear. This will rid the rice of any additional starch and debris, allowing for a grainier texture.
2. Place the rice in a large pot set over high heat, along with the water, salt, and oil. Make sure the rice reaches a boil and starts to dry up.
3. Once the rice has boiled and begins to look dry, use a spoon to flip the rice over. Change the pot to low heat and place a lid on top of the pot. Let it cook slowly for an additional 15 minutes.
4. Once the time is up, turn the stove off, remove the lid, flip the rice again, and let it cool down without being covered.
5. Serve and enjoy!

### Optional:

If you add lemon juice and chopped cilantro you can use this rice for tacos, burritos or as a side for any protein or seafood.