

Cilantro Ginger Jasmine Rice

January 16th, 2021

This recipe serves: 6

Prep Time: 00:30

Cook Time: 00:30

This recipe will produce the perfect Jasmine Rice. The Ginger, Garlic, and Cilantro flavors will perfectly compliment your favorite Asian dishes.

Ingredients:

1.5 Cups Jasmine Rice

2.25 Cups Water

2 Cloves (1 Teaspoons) Garlic, finely minced or 1/4 Teaspoon Garlic Powder

1/2 Ounce (about 1 inch) Fresh Ginger, peeled and minced

1 Tablespoon Fresh Cilantro, finely chopped

1 Medium Shredded Carrot, as a garnish

Directions:

Place Rice in fine-mesh strainer and rinse under cold running water. Stir with your hand until the water runs clear. Drain thoroughly.

Stovetop Method

Add the Rice and the Water into a medium-sized saucepan over medium-high heat. Stir in the Ginger, Garlic, and the Cilantro.

Bring to a low boil.

Continue to **boil about 5 minutes**, until the water has reduced below the top of the Rice.

Reduce heat to low. **Cover the pot and cook for about 15 minutes**, until the Rice is tender and the water is fully absorbed.

Remove from the heat and let it sit, covered, for an additional 10 minutes.

Instant Pot Method

In a large Instant Pot (5 or 6 quarts), add the water.

Mix in the Rice, Garlic, Ginger, and Cilantro.

Seal the Instant Pot and set on **Low for 8 minutes**.

Start the Instant Pot cooking process.

When the cooking time has finished, allow for a **natural pressure release for 10 minutes**

After 10 minutes, manually release the remaining pressure and Open the Instant Pot.

Fluff the rice with a fork.

Sprinkle with Shredded Carrot, as a garnish.

Serve.