

Mediterranean Rice

Serves Four (as a side dish)



Ingredients

- 2 tablespoons olive oil
- ½ cup vermicelli noodles (broken into small 2" - 3" pieces)
- ¼ cup pine nuts
- 1 ½ cup long grain rice, uncooked
- 1 teaspoon Kosher salt
- 3 cups chicken stock

Steps

1. Using a large glass measuring cup (or a small pot on the stove), heat the chicken stock in the microwave until it is simmering.
2. Heat olive oil in a medium-size pot over medium-high heat. Add the vermicelli and stir well making sure not to burn the noodles. You just want them to turn golden brown. Add the pine nuts, again stirring constantly. As soon as you can smell them add the rice and coat the rice with the oil.
3. Slowly add the hot chicken stock to the pot with the rice (be careful). Give it all a good stir. Bring it to a boil then reduce heat to a simmer and cover pot. Allow rice to simmer (about 20 minutes). To check if rice is done, drag a spoon at the bottom of the pot. If there is no stock left, rice is done.
4. Fluff rice with spoon and remove from pot to serving platter. Serve warm.