



JJ'S
JASMINE RICE

Yield: 4 Cups
Prep Time: 2 Minutes
Cook Time: 10 Minutes

INGREDIENTS

1 teaspoon of olive oil
1 cup long-grain rice, such as
jasmine
1½ cups water
1 bay leaf
3 sprigs fresh thyme (or ½
teaspoon dried thyme)
Salt to taste

INSTRUCTIONS

In a small pot, heat the olive oil over medium-low heat. Add the rice and stir for 2 minutes. Add the water, bay leaf, thyme, and salt. Bring to a boil. Cover and cook for 10 minutes. Remove the bay leaf and thyme before serving.