

Garlic Rice

1 tbsp butter
1 tbsp olive oil
4 cloves garlic, sliced
1 cup uncooked jasmine rice
2 cups chicken broth
chopped fresh parsley

1. In a saucepan over medium heat combine butter & olive oil. Once butter has melted add garlic and cook 1 minute.
2. Stir in rice, cook until rice becomes slightly translucent. Stirring occasionally to make sure rice doesn't stick to the bottom of the pan. About 4 minutes. Rice may brown slightly.
3. Stir in chicken broth, bring to a boil. Reduce heat to medium low. Cover and let cook 20-25 minutes.
4. Carefully remove lid, fluff rice with a fork and sprinkle with chopped parsley.

Serve.