

CopyCat Chipotle Mexican Grill Cilantro Lime Rice

Ingredients

1 teaspoon vegetable oil or butter
2 teaspoons fresh cilantro
2/3 cup white basmati rice
1 cup water
1/2 teaspoon salt
1 lime, juiced

Directions

In a 2-quart heavy saucepan, heat oil or butter over low heat, stirring occasionally until melted. Add rice and lime juice, stir for 1 minute.

Add water and salt, bring to a full rolling boil. At boiling, cover, turn down to simmer over low heat until rice is tender and the water is absorbed, about 25 minutes.

Add cilantro and fluff rice with a fork.