



## Basmati Rice Pilaf

### Ingredients

- ½ stick of butter
- 1 medium onion, chopped
- 5 cloves minced garlic
- ½ t ground coriander
- ½ t ground turmeric
- ½ t ground cumin
- ½ t garam masala
- 2 bay leaves
- 1 t salt
- 1-2 t ground black pepper, to taste
- 2 cups basmati rice
- 5 cups chicken stock, or more as needed

### Directions

- Heat the oil in a deep skillet over medium-high heat.
- When hot, add the onion and garlic and cook, stirring, until softened, about 5 minutes.
- Add the rice and cook, stirring, until glossy, about 1 minute.
- Add seasonings and stir
- Add the stock and a good sprinkling of salt and pepper and bring to a boil.
- Turn the heat down to low, cover and cook until the rice is tender and the liquid is almost entirely absorbed, about 15 minutes.
- Let rest off the heat for at least 10 minutes or up to 20 minutes.
- Uncover and stir in the lemon zest; fluff with a fork and taste and adjust the seasoning if necessary.