

Rice & Vermicelli

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Recipe from: Michelle Day

Here's what you need:

- 1 Tbs. canola or vegetable oil
- 1 Tbs. Butter
- 1 cup rice, I use a long grain white
- 1/3 cup spaghetti, broken into 1 inch pieces
- 1-1/2 Tbs. chicken bouillon
- 3 Tbs. soy sauce, I always use a reduced sodium
- 1 tsp. granulated garlic
- 1 tsp. onion powder
- 2-3 green onion, minced
- 3 cups water

In a medium pan saute the rice and vermicelli in the oil and butter until it starts to brown, about 3 - 5 minutes.

Add the water, soy, and spices and stir. Cover and bring to a boil.

Reduce to a simmer and cook for 25 - 30 minutes or until all the water has evaporated and the rice is tender.

Fluff with a fork and add the minced green onions.

Serve with any type of meat. Great with Chicken and Pork.

Serves 6 - 8

Enjoy!