

Yellow Rice
Yield: 16 - 1/2 Cup Portions

Created by: Erik Youngs
Company or Team Name: VooDoo Chef



Count	Weight	Volume	Ingredient
		3 Ounces	Oil, Olive EVO
		1/2 Cup	Onion, Spinach Diced
		2 Cups	Rice, Jasmine
		1 1/2 tsp	Turmeric
		1/2 tsp	VooDoo Chef Red
		1 tsp	Oregano
		4 Cups	Chicken Stock
		1 Cup	Peas, Frozen
		1/2 Cup	Pepper, Red Diced
		3 Tbs	VooDoo Chef Garlic Butter

How to:

1. Heat oil in heavy bottom pot, add the onions. Sauté until the onions are translucent.
2. Add the garlic and sauté for an additional 2-3 minutes.
3. Add the turmeric and Red. Cook for 2-3.
4. Add the rice, stir to fully coat each grain with oil.
5. Add the chicken stock. Stir. Bring to a boil.
6. Reduce to a simmer. Cook for 18-22 minutes.
7. Remove from the heat. Add the peas and peppers.
8. Add the butter and fluff rice using two forks.
9. Serve.