

Summer Herb Pesto Rice (Serves 4)

Recipe from [Phillis Carey](#)

Ingredients:

2 Tbsp. olive oil
1/2 cup diced onions
1 cup long grain white rice
2 cups chicken broth
1 tsp. salt
1/3 cup herb pesto (below)

Pesto:

2 cloves garlic, peeled
1/2 cup basil leaves
1/4 cup Italian parsley leaves
2 Tbsp. fresh oregano leaves
2 Tbsp. pine nuts
1/3 cup extra-virgin olive oil

Directions:

1. To make pesto: Drop the garlic in a running food processor to mince. Stop and add the basil, parsley, oregano and pine nuts. Pulse to chop. Turn machine on and add the olive oil processing to form a thick paste.
2. Heat olive oil in a medium saucepan and add the onions. Saute until onions are tender, 5 minutes. Add the rice and toss for 1 minute. Add the broth and bring to a boil. Add salt, stir and reduce heat to low. Cook rice, covered for 18 to 22 minutes or until rice has absorbed all the liquid.
3. Fluff rice with a fork and toss in the pesto to mix well.

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