

Rice and Pasta Pilaf

Recipe by: Cook's Illustrated May/June 2014, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
2.25 cups	long grain white rice	eg, Jasmine or basmati rice
4.5 tablespoons	butter	
3 ounces (1/2 cups)	orzo	
1.5 cups	onion	grated or diced
1.5 clove	garlic	minced
3.75 cups	chicken broth	
1 teaspoon	salt	
1/4 cups	fresh parsley	minced, much less if using dried parsley
1 pack	kielbasa (optional)	

- Place rice in a bowl and pour hot tap water over it. Let stand for 15 minutes
- Swish around the rice to release any extra starch and pour off water. Rinse with cold water 3 to 5 times
- If adding kielbasa, slice it and brown it in a saucepan, then remove from the saucepan and set it aside
- Melt butter in a saucepan over medium heat, add pasta and cook until browned
- Add onion and garlic, cook until onion is softened but not browned
- Add rice and cook until edges start to become translucent, about three minutes
- Add chicken broth and salt and bring to a boil. Reduce heat to low, cover, and cook until all the liquid is absorbed, about 10 minutes
- remove from heat, place a dish towel over the top of the pan, and then replace the lid. Let stand for 10 minutes
- Fluff rice with a fork, add parsley, and kielbasa if using

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- *note:* Can serve with cheese and tortilla shells