

HERBED RICE

with Hojiblanca Extra Virgin Olive Oil

Ingredients:

- 1 cup long-grain white rice (or basmati/jasmine)
- 2 cups water or broth (for more flavor)
- 2 tbsp Hojiblanca olive oil (plus more for finishing)
- 1/4 cup fresh herbs, finely chopped (parsley, cilantro, or dill)
- 1 tbsp fresh lemon juice
- 1/2 tsp salt (or to taste)
- 1/4 tsp black pepper



Directions:

1. In a saucepan, bring water or broth to a boil. Add rice and a pinch of salt, reduce heat to low, cover, and simmer for 15–18 minutes until tender.
2. Remove from heat and let sit, covered, for 5 minutes. Fluff with a fork.
3. While warm, drizzle in Hojiblanca olive oil and gently toss to coat.
4. Stir in fresh herbs, lemon juice, salt, and pepper.
5. Finish with an extra drizzle of olive oil just before serving.