

Green Goddess Rice

Ingredients

Basmati rice	2 ¾ cups
Chicken stock	3 ½ cups
Water	2 cups
Kosher salt	1 teaspoon
Avocado	4 medium, peeled, pitted & coarsely chopped
Basil, fresh	1 cup packed
Cilantro, fresh	1 cup packed + extra for garnish
Lemon juice	2 small – juiced
Lemon zest	1 teaspoon, finely grated
Olive oil	½ cup
Water & white wine	1/3 – ½ cup
Asagio cheese	½ cup grated
Black pepper	Fresh ground – to taste

Preparation

- Cook rice in rice steamer until water/broth is absorbed and rice is done. Let stand, covered, for 10 minutes.
- Meanwhile, place avocado, basil, cilantro, lemon juice, oil & ¼ cup water into blender or food processor and puree. Add white wine to puree mixture until it is the consistency of sour cream. Generously salt & pepper to taste.
- Fluff rice with a fork and gently fold the green goddess dressing and grated asagio cheese into the warm rice.
- Add more salt & pepper if necessary. Garnish with coarsely chopped fresh cilantro.
- Serve immediately.