

## Rice Pilaf w. Rosemary

### Ingredients:

3 tbsp unsalted butter (can substitute with olive oil)  
2 cloves garlic, smashed  
1 shallot, thinly sliced  
2 tsp kosher salt  
Freshly ground black pepper  
2 cups Basmati-style long grain rice  
3 cups low-sodium chicken broth  
2 Bay leaves  
2 sprigs fresh rosemary (about 4-5 inches)  
Toasted pine nuts or sliced almonds, optional

### Directions:

In a saucepan over medium-low heat, melt the butter.  
Add the garlic and shallot to the butter and sauté.  
Season with salt and pepper and cook until the onions and garlic are soft, about 5 minutes.

Add the rice and stir until coated with the butter and increase the heat to medium-high.  
Let the rice cook until toasted, stirring occasionally, about 5 minutes more.

Stir in broth, Bay leaf and rosemary. Bring to to simmer over low heat, cover and cook until all the broth has been absorbed by the rice and rice is tender, about 15 to 18 minutes. (You can shorten cooking time by 5 minutes if you heat the broth before adding it to the rice).

Remove from the heat (still covered) and let set for 5 minutes.  
Discard the rosemary and the Bay leaf.

Fluff the rice with a fork and mix in pine nuts or almonds.