

ARROZ AL AZAFRAN CON PINONES

Saffron Rice with Pine Nuts

6 tbsp butter
6 tbsp minced onion
6 tbsp pine nuts
3 cups short-grain rice, preferably Spanish
3 cups chicken broth
3 cups water
6 tbsp minced parsley
4 ½ tsp thyme leaves or ¾ teaspoon dried thyme leaves
Strands of saffron, crumbled
Salt

Melt the butter in a deep casserole, then add the onion and pine nuts and cook until the onion has wilted.

Stir in the rice, coating it with the butter.

Pour in the chicken broth and water, stir in the parsley, thyme, saffron, and salt, and bring to a boil.

Remove from the flame, cover, and transfer to a 400 degree oven.

Cook for 15 minutes, remove from the oven.

Let sit, covered, on top of the stove for 5 to 10 minutes before serving.