

RICE WITH TURMERIC AND PEAS

3 tbsp olive oil.
1 large onion chopped
2½ cups white long grain rice.
1½ tsp ground turmeric
5 cups low sodium chicken broth
4 cloves garlic, chopped
¾ cup frozen green peas
Salt and pepper to taste
3 tbsp butter

Heat oil and sauté onion for 4-5 minutes, add rice and sauté until rice is opaque and onion is translucent, about 5-6 minutes.

Add turmeric to one cup of stock and mix well. Add turmeric/stock mix as well as remaining stock to rice.

Add garlic and salt and pepper.

Bring to a simmer, add peas, cover and simmer for 15 minutes. Remove from heat let stand for 5 minutes, fluff with fork, toss with butter and serve.