



The Recipe Book

LEMON THYME RICE

Herb of Choice: **Thyme**

Ingredients:

- 1 tablespoon butter
- 1 cup uncooked white rice
- 1 (14.5 ounce) can chicken broth
- 1 tablespoon fresh lemon juice
- 1 tablespoon fresh thyme leaves

Directions:

1. Melt butter in a medium saucepan over medium-high heat, and stir in the rice. Cook rice, stirring frequently, until browned, about 5 minutes.
2. Mix chicken broth, lemon juice and thyme into the rice. Cover, and reduce heat to low. Cook 20 minutes, until liquid has been absorbed. Fluff with a fork before serving.

<http://allrecipes.com/recipe/lemon-thyme-rice/>

