

# Cilantro and Lime Rice

What you'll need:

- White rice
- Cilantro
- Lime (either juice or a fresh lime)
- Olive oil
- Salt

This side dish slaps so hard I don't even know how to put it into words – plus, it's also crazy easy to make.

Step 1: Read the back of the rice container for how to make it. If it's just my wife and I, we'll usually do 1 cup uncooked rice, which would mean roughly 2 cups water. Add the mixture to a pot and set the stove to high.

Step 2: (optional) add a tablespoon or two of olive oil to the water/rice mix, as well as a pinch of salt.

Step 3: Mix the water/rice mix well. Once it comes to a boil, drop the temperature down to a simmer (like a 1 or low, whatever your stove has). Put a lid on the pot. If you don't have a lid, you can take another pan and put it on top of the pot. Generally, you need to wait about 20 minutes. Once the 20

minutes are over, I usually will turn off the heat and let it sit for another 5-10 minutes.

Step 4: While you're waiting for the rice to finish, start on your cilantro. With fresh cilantro, it should come attached to the stem. Some people eat the stem, some don't – I personally don't, so I strip the leaves off. I'll usually grab at least 4-5 stems worth of leaves, roll them up into a joint, then finely chop them up. Add this to the rice once you've let it sit for the 5-10 minutes.

Step 5: Cut a lime in half, squeeze the juice from one half all over the rice. If you want less limey flavor, do only one half, more, do the other half. Do 5 limes, I don't care, I'm not your dad.

Step 6: Mix well and serve.

Step 7: Clean up after yourself – don't be shitty.