



## EASY YELLOW RICE PILAF

serves 2-4

### Ingredients

1 ½ c. long grain rice

3 c. water

2 T. butter

2 T. pre-shredded carrot

1 T. each, minced celery, finely diced red pepper & chopped onion

1 Knorr Swiss chicken bouillon cube

½ t turmeric (*essential to color the rice*)

### Method

Wash rice and drain.

1. In medium pot place water
2. When water comes to a rolling boil, add butter and all remaining ingredients and allow to cook 3 minutes before adding rice.
3. Reduce heat to low. Add drained rice and stir.
4. **Cover pot** and simmer rice 20 minutes or until all liquid is absorbed. Rice grains should be separate and fluffy. Your rice will be perfect!