

Homemade Rice-a-Roni



Ingredients:

¾ cup long grain white rice
½ cup broken gluten free spaghetti
1 ½ Tbsp (non-dairy) margarine or butter
14 oz water
1 Tbsp instant chicken bouillon
1 tsp dried parsley flakes
½ tsp garlic powder
salt and pepper to taste
1 cup frozen peas & carrots, cooked and drained (opt)

Directions:

Melt the butter in a pan and sauté the rice and pasta until lightly browned. Add the water, bouillon, parsley, garlic and salt. Bring to a boil and cover, then reduce heat to low. Cook 15 minutes without lifting lid. After 15 minutes check to see if all liquid has been absorbed and fluff rice with a fork. If the rice is tender but it is still a little wet just let it sit on low with the lid off for a few minutes.

(opt) While the rice is cooking, microwave the frozen veggies. Drain and add to the rice after rice is cooked through.

** You could also add some chopped up cooked meat after the rice is done cooking.