

LEMON RICE WITH MUSHROOMS

Servings: 4

Ingredients:

Butter - unsalted 1/3 cup

Celery - 1 cup thinly sliced

Onion - 1 small finely chopped

Mushroom - 2 cup sliced

Thyme - 1/2 teaspoon dried

Salt

White pepper

Water - 1 1/2 cup

Lemon zest - 2 teaspoon

Lemon juice - 1/2 cup

White rice - 1 cup long grain (You can use a wild, brown & long grain rice combination and cook it 40-45 min.)

Instructions:

Saute the celery, onion, and mushrooms in the butter for 5m over low heat.

Add the thyme, salt and pepper, stirring to blend. Remove from the heat.

Bring the water, lemon zest, and lemon juice to a boil and add the rice and vegetable mixture.

Bring to a boil again, stir, reduce the heat to low, cover, and simmer for 20min.