Rice Pilaf

Ingredients

- 2 tbsps butter
- 1/2 cup fine egg noodles, broken
- 1 cup long grain rice
- 2 cups chicken broth
- 1/2 cup water
- 2 tbsps butter

Summary

Yield: 6
Source: Priscilla Warnke
Prep Time: 30 minutes
Category: Rice

Instructions

Serves: 6

Rating: Excellent

Melt 2 tbsp. butter in 2-quart saucepan. Add noodles. Saute gently, stirring to brown evenly. Add rice. Cook 3 minuts longer. Add remaining ingredients (slowly), Bring to a boil. Cover and reduce heat to simmer 15-20 minutes, or until liquid has been absorbed. Set pilaf aside, covered, for 10 minutes. Toss gently and serve immediately.