

Rice Pilaf

Classic Turkish rice pilaf with tender noodles, buttery rice, and aromatic seasonings. A perfect side dish that's fluffy, flavorful, and ready in 35 minutes.

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| 10 | 25 | 35 | 4 | Easy |
| PREP MIN | COOK MIN | TOTAL MIN | SERVINGS | DIFFICULTY |

Rice Pilaf

Ingredients

- 1 cup rice
- 2 tbsp butter
- 1 cup water
- 1 orzo
- 0.5 tbsp salt
- 1 cube granulated sugar
- 3 drop lemon

Instructions

- 1 Prepare the rice**

Rinse 1 cup of rice in a fine-mesh strainer under cold running water until the water runs clear, about 2-3 minutes. Drain thoroughly and set aside.
- 2 Toast the noodles**

Heat 2 tablespoons of butter in a heavy-bottomed saucepan over medium heat until melted and foaming. Add the noodles and sauté, stirring constantly, until golden brown and fragrant, about 2-3 minutes.
- 3 Add the drained rice to the golden noodles and stir continuously for 5-6 minutes until the rice grains are lightly golden and well-coated with butter.**
- 4 Add liquid and seasonings**

Carefully pour in 1 cup of water, then add 1 bouillon cube, 0.5 tablespoons of sugar, and 3 drops of lemon juice. Stir once to dissolve the bouillon cube and combine all ingredients.
- 5 Bring the mixture to a boil over medium-high heat, then immediately reduce heat to low and cover with a tight-fitting lid.**
- 6 Cook the pilaf**

Simmer on low heat for exactly 15 minutes without lifting the lid or stirring.
- 7 Rest and serve**

Remove from heat and let stand covered for 10 minutes. Place a clean kitchen towel under the lid and let rest for an additional 10 minutes to absorb excess moisture.
- 8 Remove the towel and lid, then fluff the pilaf gently with a fork before serving.**

Tips

Use long-grain rice like basmati or jasmine for the best texture and separate grains in your pilaf.

Toast the noodles until they're golden brown but not dark - this usually takes 2-3 minutes over medium heat.

Don't skip the resting period after cooking; wrapping with a kitchen towel absorbs excess moisture and creates perfectly fluffy rice.

Use a heavy-bottomed saucepan to prevent burning and ensure even heat distribution throughout cooking.

Resist lifting the lid during cooking, as this releases essential steam needed for proper rice texture.

For extra flavor, substitute chicken or vegetable stock for half of the water in the recipe.

Fluff the finished pilaf with a fork, not a spoon, to maintain the light, separate grain texture.

Let the pilaf rest for at least 10 minutes after cooking for optimal texture and easier serving.