

## Perfect Rice Pilaf

**Prep time**

10 mins

**Cook time**

20 mins

**Total time**

30 mins

This perfect rice pilaf is easy to make and turns out perfect every time! It's so simple and flavorful, you'll crave it at least once a week!

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Yield: 4-6 servings

### Ingredients

- 2½ c. low-sodium chicken broth
- ⅓ c. unsalted butter
- 1 tsp. kosher sea salt
- ½ tsp. garlic powder
- ¼ tsp. ground black pepper
- ⅛ tsp. paprika
- pinch onion powder
- 2 tbsp. olive oil
- ⅓ c. vermicelli or orzo
- 1 c. long-grain white rice
- 1 tbsp. chopped fresh parsley



### Directions

1. In a medium saucepan set over medium heat, add the chicken broth, butter, salt, garlic powder, pepper, paprika, and onion powder. Once the mixture starts to simmer, reduce to low heat.
2. In a large skillet set over medium-low heat, add the olive oil. When the oil is hot, add the vermicelli and cook until brown, about 4-6 minutes. Add the rice and cook until it turns bright white, about 5-7 minutes.
3. Pour the warm broth mixture into the skillet, stir to combine. Once the mixture simmers, cover and cook for 15 minutes. Remove the cover, add the parsley, cover and continue cooking for 5 minutes or until all of the broth is absorbed. Serve immediately.

### Notes

-You can also microwave the chicken broth mixture in a microwave-safe bowl for 2 minutes on high right before pouring it into the rice.

-You can cut back the butter to 3 tbsp. without it becoming sticky.

Recipe source: [Life Made Simple](https://lifemadesimplebakes.com/2017/01/perfect-rice-pilaf/)

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