



WHERE PASSION MEETS THE PLATE

GREEK LEMON RICE

Bright, Fresh and Authentic.

Fluffy rice cooked with tender vegetables, fresh lemon and chicken stock. A simple and classic Greek side dish that pairs perfectly with any meal.



SERVINGS
4-6



PREP TIME
10 MIN



COOK TIME
20 MIN



DIFFICULTY
EASY

INGREDIENTS

- 2 tablespoons neutral oil
- 1 cup long par boiled rice (uncooked)
- 1 medium green bell pepper, small diced
- 1 small white onion, small diced
- 1 small carrot, small diced
- 2 cups chicken stock
- Juice and zest of half a lemon
- Salt, to taste
- Black pepper, to taste



PHIL'S NOTES

- Do not skip the lemon zest — it adds great flavour.
- Let the rice rest covered for 15 minutes to finish steaming and become fluffy.
- Adjust salt and pepper to taste.
- You can add extra fresh herbs such as parsley or dill if desired.

STEP-BY-STEP

1



Heat the oil

In a large sauté pan with a lid, heat the oil over medium heat.

2



Add the rice and vegetables

Add the rice, green bell pepper, onion and carrot. Cook, stirring, until the rice is coated and the vegetables start to soften.

3



Add the lemon zest

Stir in the lemon zest and cook for another minute.

4



Add the chicken stock

Pour in the chicken stock and stir well. Return to heat.

5



Cook uncovered

Cook on medium low, uncovered, until almost all the liquid has been absorbed.

6



Add the lemon juice

Remove from heat, add the lemon juice and stir.

7



Rest covered

Cover tightly with the lid and let it stand for 15 minutes.

8



Finish and serve

Fluff the rice with a fork. Season with salt and black pepper to taste and serve.