

SAFFRON BROWN RICE

Servings: 4



INGREDIENTS:

- 1 tablespoons extra-virgin olive oil
- 3 cloves garlic, minced
- 1 small sweet onion, chopped
- 1/2 teaspoon loosely packed saffron threads, (1/4 g)
- 1/2 teaspoon dry thyme
- 1/2 teaspoon salt
- 1 cup brown rice
- 2 1/2 cups chicken or vegetable broth
- 1/2 cup chopped flat-leaf parsley (or cilantro)

PREPARATION:

1. Heat oil in a medium saucepan over medium heat. Add onion and cook, stirring often until the onion is translucent, 3 to 5 minutes. Add garlic and cook another minute until the garlic is fragrant. Add rice and cook about another minute until you hear light sizzling.
2. Add saffron, thyme and salt and cook, stirring until fragrant, about 30 seconds. Pour in broth and increase heat to high. Stir thoroughly to make sure saffron threads are evenly distributed in the rice, and bring to a boil. Cover, reduce heat to low to maintain a simmer, and cook until the broth has been absorbed and the rice is very tender, 50 to 60 minutes. Serve from a casserole dish, sprinkled with chopped parsley.

Pair with our Rosemary Lamb Shanks Recipe and a bottle of Sarah's Vineyard Pinot Noir or Syrah.

*Suggested Wine Pairing:
Sarah's Vineyard Pinot Noir or Syrah*

