

Chipotle Style Cilantro Lime Rice

from epicurious.com

1 cup white jasmine rice

1 teaspoon kosher salt

3 tablespoons finely chopped cilantro

2 tablespoons unsalted butter

1 tablespoon fresh lime juice

Rinse rice several times with cold water until water runs clear. Drain well in a fine-mesh sieve. Transfer rice to a medium pot. Add salt and 1 1/4 cups water, cover, and bring to a boil over high heat. Reduce heat to low and cook, covered, until rice is tender and liquid is absorbed, 18–21 minutes.

Remove from heat. Let stand, covered and undisturbed, 10 minutes. Use a fork to fluff, then gently fold in cilantro, butter, and lime juice.