

Garlic Rice Pilaf

Yield: 6 to 8 servings

2 tablespoons butter
3 - 5 cloves garlic, minced or pressed
1 cup long-grain white rice
2 1/2 cups chicken broth, divided
1/2 teaspoon salt
1/2 teaspoon black pepper
squeeze of lemon juice

Preheat oven to 375°F.

Melt butter in a large skillet or saucepan over medium-high heat. Sauté the garlic and rice for about 3 to 4 minutes, until golden brown. Stir in 1 cup of the chicken broth, salt and pepper. Bring to a boil.

Once boiling, turn off the heat and pour the mixture into a casserole dish. Cover and bake for 25 minutes. Stir in the remaining chicken broth and bake, covered, for another 30 minutes. Stir in a splash of lemon, cover, and bake a final 15 minutes.

*Recipe may be doubled without increasing the baking time.

Source: [Annie's Eats](#), originally from [What's Cooking in the Orange Kitchen via Recipezaar](#)