

# Rice Pilaf

**1 Cup Long Grain Rice**  
**1/2 Cup Orzo or Vermicelli / Angel Hair (1/2" Pcs) Pasta**  
**2 Cups Chicken Broth**  
or  
**2 Cups Water and 3 Chicken Bullion Cube**  
**2 tbsp Butter or Vegetable Oil**  
**1/4 tsp Salt**  
**1/2 tsp Black Pepper**  
**1/2 tsp Onion Powder**  
**1/2 tsp Garlic Powder**

Put the salt, pepper, onion, garlic powders, bullion cubes and 2 cups water or chicken broth into a sauce pan. Bring to boil & turn off.

While heating water / broth, heat the butter / oil in 2 quart pan or wok (I use a flat bottomed wok), add the orzo pasta over medium-high heat begin to brown the pasta. Stir pasta often to keep from burning. 2-3 mins.

When the pasta has become a light brown color, add the rice, stirring the mixture quickly, coating the rice with the butter / oil.

Add the water / broth to the rice and pasta. Stir the mixture at medium-high heat until the mixture returns to a boil, reduce heat to low, cover.

Cook 7 minutes, remove the cover and stir.

Cover and continue to cook about 4 minutes, watching until all of the liquid has been absorbed.

Turn heat off and let sit covered for 2 minutes.

Turn heat back on to high and stir briskly for a moment. Done.