

# Cilantro Lime Rice



**GREATER  
CHICAGO**  
- FOOD -  
DEPOSITORY.

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**Serves:** 4

**Prep:** 10 minutes | **Cook:** 20 minutes

## INGREDIENTS

- 2 cups water
- 1 tablespoon butter
- 1 cup brown or white rice
- 2 limes, juiced (about 4 tablespoons)
- 1/2 cup cilantro, minced



## DIRECTIONS

1. Bring the water to a boil; stir the butter and rice into the water. Cover, reduce heat to low, and simmer until the rice is tender, about 20 minutes for white rice or 40 minutes for brown rice.
2. Stir the lime juice and cilantro into the cooked rice just before serving.

### Nutrition Information

*Serving Size: 1/4 of recipe made with brown rice*

<b>Total calories</b>	<b>201</b>
<b>Total fat</b>	<b>4 g</b>
Saturated fat	2 g
<b>Cholesterol</b>	8 mg
<b>Sodium</b>	<b>24 mg</b>
<b>Carbohydrates</b>	<b>37 g</b>
Fiber	2 g
Sugar	1 g
<b>Protein</b>	<b>4 g</b>

Notes:

- Add 1 tablespoon of lime zest for extra flavor. Simply use a zester or fine-sided grater to zest the lime.

Recipe source: AllRecipes