

Creamy Parmesan Rice

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Servings: 4 Servings Author: Mandy Rivers | South Your Mouth

Ingredients

- 4 tablespoons butter
- 2-3 cloves garlic, minced (about 1 tablespoon)
- 1 cup uncooked white rice
- 1 cup water
- 1 cup milk
- 1/2 teaspoon salt
- 1/3 cup grated parmesan cheese
- 1/2 teaspoon parsley (optional)
- Splash of milk, if desired

Steps

1. Sauté garlic in butter in a medium-sized saucepan over medium heat until fragrant (about 3-4 minutes). Add rice and stir to coat in butter. Add water, milk and salt then bring to a boil. Reduce heat to low (or maybe a little higher depending on your stove - you want to keep it at a slight simmer), cover and cook for 20 minutes or until rice is tender, stirring occasionally. Don't mess around with your rice too much – just stir occasionally to make sure it's not sticking to the bottom.
2. Stir in parmesan cheese and parsley. If you would like yours to be creamier, add a splash of milk. Taste for salt and add more if necessary. Cover, turn off heat and let rest for 5 minutes. Enjoy!

