



Rice Pilaf

ingredients

- 2 cans of College Inn Chicken Broth plus 1/2 can of water
- 1 stick of butter
- 2 cups of Carolina rice
- 1 cup of vermicelli (broken in half)
- salt & pepper (about 1/2 tsp. each)

directions

- Melt butter in pan
- Add vermicelli, stir until golden
(Do not let the butter or noodles burn)
- Add chicken broth, water and rice
- Add salt and pepper
- Stir until it just about boils
- Lower heat to very low setting, cover tightly with lid
- Cook for 20 minutes, covered, don't open cover
- Stir, fluff and eat!