

## Lemon Rice

1 cup brown basmati rice or any short grain rice  
2 cups mixed vegetables, diced  
1/4 tsp turmeric  
2 cups water  
salt to taste  
juice of 1 lime  
1/2 bunch cilantro, chopped

### Instant pot method:

To an instant pot, add rice, mixed vegetables, turmeric, water, and salt. Cook on high pressure for 5 minutes. Let rest for 5 minutes then release pressure. Remove the inner pot and set aside to cool for at least 20 minutes. In a serving bowl, combine cooled rice, lime juice, and chopped cilantro. Add salt to taste.

### Saucepan method:

To a 4Q saucepan, add rice, mixed vegetables, turmeric, water, and salt. Cook for 15 minutes on medium high heat. Once all the water is absorbed, reduce heat to low and cook for 10 minutes. Allow rice to cool. In a serving bowl, combine cooled rice, lime juice, and chopped cilantro. Add salt to taste.

*Recipe by Chef Shoba Swamy*



ATLANTA BOTANICAL GARDEN