

## Cilantro-Lime-Infused Brown Rice

### Ingredients

- 1 cup brown rice
- 2 cups water
- 2 limes juiced and zested
- 1 bunch of cilantro
- Sea salt to taste

### Instructions

1. Rinse brown rice until water runs clear.
2. Place rice into a pot. Add water and bring to a boil.
3. Once the rice begins to boil, cover and lower the heat to a simmer. Allow the rice to cook until all the water has been absorbed for 30-45 minutes.
4. While the rice is cooking, thoroughly rinse the cilantro. Coarsely chop and keep in fridge until ready to use.
5. Zest the outside of one lime in a small bowl. Cut lime in half and juice into another small bowl. Reserve both bowls in fridge until ready for use.
6. Once the rice is finished cooking, remove from heat and add lime juice, zest, and cilantro. Salt to taste. Mix well and enjoy!

Makes 4 servings

