

Cilantro Lime Rice

1 cup Converted brand rice
1 Tbsp. butter or margarine
1½ cups water
1¼ tsp. lime juice
¾ cup **Chavie's North of the Border Salsa Verde**
¾ tsp. salt
2 tsp. chopped fresh cilantro



Procedure

Melt butter or margarine in saucepan over medium heat. Add converted rice to saucepan and sauté stirring frequently for 1 minute. Pour in the water, **Chavie's North of the Border Salsa Verde**, salt, and lime juice, stir. Bring to a boil, and then reduce heat. Cover and simmer for 20 minutes. Remove from heat and add the chopped fresh cilantro. Mix cilantro into rice and let stand for 5 minutes until liquid is absorbed. Fluff with fork and serve.

Yield: 4 Servings