

## Orange Ginger Rice

Ingredients	
Item	Amount
Canola oil	2 T
Long grain white rice	2/3 c
Orange zest	2 t
Ginger, chopped	2 t
Chicken stock	2 c
Red pepper, diced	½ pepper
Scallions	2
Salt	To taste
Pepper	To taste

Procedure
<ol style="list-style-type: none"><li>1. In a saucepan, heat 2 T canola oil</li><li>2. Add rice and sauté for 1 minute</li><li>3. Add orange zest and ginger; cook for an additional minute.</li><li>4. Add remaining ingredients and bring to a boil.</li><li>5. Once boiled, cover the pan and reduce to low to medium-low heat (enough for mixture to remain at a simmer) for 20-25 minutes or until rice is tender.</li><li>6. Add salt and pepper, to taste.</li></ol>