**Egyptian Rice with Vermicelli**

*Season:* Any  
*Type:* Egyptian Main  
*Difficulty:* 🍴 🍴  
*Serves:* 6

**Equipment:**  
Measuring cups  
Measuring spoons  
Large frying pan with lid  
Wooden spoon  
Knife  
Chopping boards and mats

**Ingredients:**  
1 cup dry vermicelli  
1 Tblsp olive oil  
1 cup long grain rice  
½ onion - chopped  
2 ¼ cups boiling water  
2 tsp chicken stock powder  
1 Tblsp butter

**Method:**  
- Break the vermicelli into approximately 2.5cm pieces.  
- Heat the frying pan over a medium heat and add oil and onion and sauté until soft.  
- Remove onion from the pan.  
- Sauté the vermicelli in the oil until golden.  
- Return the onions to the pan with the rice and stir to combine.  
- Pour in boiling water and stock powder and stir to combine.  
- Cover with lid.  
- Reduce heat to very low and simmer for 20 minutes.  
- When all the water has been absorbed and the rice is tender, remove from heat and add butter and stir to combine.