

Egyptian Rice with Vermicelli

Season: Any

Type: Egyptian Main

Difficulty:  

Serves: 6

Equipment:	Ingredients:
Measuring cups Measuring spoons Large frying pan with lid Wooden spoon Knife Chopping boards and mats	1 cup dry vermicelli 1 Tbsp olive oil 1 cup long grain rice ½ onion – chopped 2 ¼ cups boiling water 2 tsp chicken stock powder 1 Tbsp butter

Method:

- Break the vermicelli into approximately 2.5cm pieces.
- Heat the frying pan over a medium heat 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.