

# Rice with “Herbes De Provence”

**Season:** Any

**Type:** French – main or side

**Difficulty:** 🧤

**Serves:** 6

**Fresh from the garden:**

<b>Equipment:</b>	<b>Ingredients:</b>
Chopping board	1 cup white rice
Knife	1 cup chicken stock
Saucepan with lid	1 cup water
Spoon for stirring	1 ½ tsp “herbes de provence”
Measuring cups and spoons	1 pinch sea salt
	1 pinch black pepper

## **Method:**

- In a medium saucepan stir together rice, chicken stock, water, herbes de Provence, salt, and pepper.
- Set over high heat, and bring to a simmer;
- cover, and cook 20 minutes.
- Fluff with a fork, and serve.

## **Herbes De Provence**

1 Tbsp Dried rosemary  
1 Tbsp Fennel Seed  
2 Tbsp Dried Thyme  
2 Tbsp Dried Basil  
2 Tbsp Dried Oregano  
2 Tbsp Dried Lavender  
2 Tbsp Dried Parsley  
1 Tbsp Dried Tarragon  
1 Tsp Dried Bay Leaves

Crush all ingredients together to make a herb blend.

Store in an airtight container.