

# Community Cookbook

## Rice Pilaf

Submitted by Heidi Nunes

### Ingredients

Olive oil  
Onions, diced, to taste  
Celery, diced, to taste  
Garlic, minced, to taste  
Chicken bouillon  
Powdered or granulated garlic  
Instant rice (you could also use regular rice, but instant rice works better)

### Directions

1. Sauté the onions, celery, and garlic until the onions and celery are a little soft.
2. Add the amount of water needed to cook the rice. Stir it with the veggies. For every cup of rice, put in a heaping tbsp of chicken base. Taste. Add powdered or granulated garlic. Bring to a boil.
3. Add rice and cook accordingly. Stir it up to mix the seasoning. Then cover and cook per the rice directions.
4. Fluff with a fork.

