

## Lemon Herb Rice - The Perfect Mediterranean Pairing

Bright, lemony, and packed with fresh herbs, this



**TIME**  
**4 min**

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**ChefManiac**

### INGREDIENTS

- 1 cup long-grain rice (uncooked)
- 2 cups vegetable broth (or water with a bouillon cube)
- 1 tablespoon olive oil
- 1 small onion, finely chopped
- 2 cloves garlic, minced
- 1 lemon (zested and juiced)
- ... cup fresh parsley, chopped
- ... cup fresh dill, chopped
- Salt and pepper, to taste

### DIRECTIONS

1. ? Step 1: SautØ Aromatics: In a medium saucepan, heat olive oil over medium heat. Add chopped onion and cook until softened, about 3-4 minutes. Stir in garlic and cook for 30 seconds, until fragrant.
2. ? Step 2: Toast and Simmer: Add the uncooked rice and stir to coat in the oil and aromatics. Pour in the vegetable broth, lemon zest, and half the lemon juice. Season with salt and pepper.
3. Bring to a boil, then reduce heat to low. Cover and simmer for 15-18 minutes, or until the rice is tender and the liquid is absorbed.
4. ? Step 3: Finish with Herbs: Remove from heat and let sit (covered) for 5 minutes. Fluff with a fork, then stir in fresh parsley, dill, and the rest of the lemon juice. Taste and adjust seasoning as needed.

### SWAPS & NOTES

Rice options: Jasmine, basmati, or plain long-grain all work well.

Use extra parsley or try fresh mint for a twist.

Add-ins: Chickpeas, feta, or kalamata olives make this a hearty vegetarian main.

Broth swap: Chicken broth adds more richness if not keeping it vegetarian.

### TIPS FOR SUCCESS

Rinse your rice: This helps it stay fluffy and prevents clumping.

Lemon zest first: Zest your lemon before juicing to make life easier.

Let it rest: Resting the rice after cooking allows steam to distribute and herbs to infuse.

