

Easy Cilantro Lime Rice Recipe

Fluffy jasmine rice toasted with cumin and salt, simmered until tender, then finished with lime juice, lime zest, and fresh cilantro.



PREP

5 minutes

COOK

25 minutes

TOTAL

30 minutes

SERVES

4 servings

INGREDIENTS

- 1 tablespoon olive oil
- 1 cup jasmine rice
- 1 teaspoon ground cumin
- 1/2 teaspoon salt
- 1 1/2 cups water
- 1 tablespoon lime juice
- 1 teaspoon lime zest
- 1 tablespoon chopped fresh cilantro

DIRECTIONS

1. Heat olive oil in a medium saucepan over medium heat. Stir in rice, cumin, and salt. Cook until the rice starts to turn translucent, about 4 minutes.
2. Pour in water and bring to a boil. Reduce heat to low, cover, and cook for 20 to 25 minutes, or until the rice is tender and the water is absorbed.
3. Remove the lid carefully. Stir in lime juice, lime zest, and chopped cilantro. Fluff with a fork and serve warm.

SWAPS & NOTES

Use fresh lime juice and zest for the brightest flavor.

Do not stir the rice while it simmers; keeping the lid on helps it steam properly.

TIPS FOR SUCCESS

Swap water for broth for a more savory side dish.

Add black beans or corn after cooking for a bowl-style rice base.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cilantro-lime-rice-recipe/>