

Egyptian Rice

A traditional way of preparing short grain rice with vermicelli, very commonly consumed in the Middle East

Course: Side Dish

Cuisine: Middle Eastern

Prep Time: 20minutes minutes

Cook Time: 20minutes minutes

Servings: 4 people

Calories: 180kcal

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Ingredients

- 2 cups Egyptian rice
- 2-3 tablespoon vegetable oil
- 1/2 cup vermicelli noodles, broken into small pieces
- 2 cups water
- big pinch of salt

Instructions

Soak the rice in water with a pinch of salt for about 20-30 minutes, then rinse thoroughly until water runs clear. Set rinsed rice aside.

Heat the oil in a large saucepan over medium high heat. Once hot, add the vermicelli and toast for 2-3 minutes until golden brown. Watch carefully as vermicelli can burn easily.

Once vermicelli has toasted, add the rinsed rice, stir to combine the rice and vermicelli together and toast until the rice turns opaque, a couple minutes, stirring throughout.

Add the water to the top of the rice. It should just cover the rice by about 1/2 inch or so, if you need to you can add another splash of water. Add the salt, and stir again.

Bring the rice water mixture to a boil, then reduce heat to low and simmer covered for 15-20 minutes or until all the water is absorbed.

Once rice has cooked through and water is absorbed, remove from the heat but leave covered for another 10 minutes. After 10 minutes, remove the lid, and fluff the rice with a fork and serve.

Notes

You can add more or less vermicelli according to preference. You can also add a little knob of butter inside the pot to coat the rice for a little extra flavor.

By soaking the rice a little, you'll eliminate the need to add too much water while cooking the rice, because Egyptian rice can easily become mushy and sticky. This recipe functions with a 1:1 rice and water ratio.

Source: <https://everylittlecrumb.com/egyptian-rice/#recipe>