



Spring Jasmine Rice with Peas

Makes: 3-4 servings

Prep Time: 10 minutes Cook Time: 20 minutes

Total Time: 30 minutes

- 1 cup jasmine rice, uncooked
- 10-ounce bag of frozen sweet peas, thawed
- 1 tbsp lemon zest
- 2 tsp herbs, such as parsley, basil, thyme, mint (or a combination)
- 1 clove garlic, grated
- 2 tbsp unsalted butter

Cook the rice according to package directions.

Add peas, lemon zest, herbs, garlic, and butter into the hot rice and gently fluff with a fork to combine. The peas just need to get heated through.