
Arroz Blanco (Basic White Rice)

6 to 8 servings · Prep: 5 min · Cook: 20 min · **Total: 25 min**

Chacha's tips

Use a saucepan with a tight-fitting lid. If the lid does not fit tightly, cover the saucepan tightly with a sheet of heavy-duty aluminum foil and then replace the lid to trap moisture and steam.

Do not remove the lid or stir while the rice is cooking. If you remove the lid during cooking, all that steam will quickly escape from the pan, leaving your rice undercooked in the allocated time as this steam is what cooks the rice. Stirring during cooking releases starch and makes rice sticky.

For a more flavorful side dish, use broth or stock instead of water.

The basic water to white rice ratio is 1 1/2 cups water to 1 cup rice. You can easily double and even triple the recipe; just make sure you are using a pot large enough to hold the rice as it cooks and expands.

Refrigerate leftover rice in an airtight container for up to 3 days or freeze for up to 2 months. To reheat; place rice in a bowl, drizzle with 2 teaspoons water per 1 cup of cold rice, cover with cling wrap, then microwave on high for 1 minute.

By following these steps and tips, you can consistently achieve fluffy, tender, and flavorful white rice suitable for any meal.

Ingredients

- ☐ 2 cups raw long-grain white rice (preferably not converted)
- ☐ 1 tablespoon unsalted butter or olive oil
- ☐ 2 teaspoons kosher salt
- ☐ 3 cups water

Instructions

- 1** In a medium saucepan, with a tight-fitting lid, combine water, salt, and butter or oil.
- 2** Bring to a boil over medium-high heat.
- 3** Add rice and stir well.
- 4** When the liquid returns to a simmer/gentle boil, cover the pot, and then reduce heat to the lowest possible setting. Cook the rice undisturbed for 20 minutes. Do not remove the lid or stir while the rice is cooking.
- 5** When rice is done, remove the saucepan from heat and let rice stand, covered, for 5 minutes.
- 6** To serve, remove the lid and turn rice over carefully from the bottom with a fork. Transfer to a serving bowl and serve immediately.

Tools

- Medium saucepan, with a tight-fitting lid. This is non-negotiable.
- Measuring cups & spoons



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