

Packaged Herbed Rice

Ingredients:

- 4 cups rice
- 6 cups water or broth
- 1 ½ dried parsley
- 1 tsp thyme
- 1 tsp poultry seasoning
- 1 tsp onion powder
- 1 tsp salt
- ½ tsp white pepper
- ½ tsp celery seed

Instructions:

Add broth and seasonings to the inner pot of your pressure cooker. Mix well. Add rice and make sure the rice is not stuck to the bottom of the pot.

Seal your lid and pressure cook on high for 6 minutes. When done, allow the pot to natural pressure release for 5 minutes. Quick release any of the remaining pressure.

Allow the rice to cool slightly before portioning out 2 cups and packaging in a vacuum sealer bag. Suck almost all of the air out before sealing. Freeze until you are ready to use.

Microwave: Defrost in the refrigerator before use. Vent bag and gently break up the rice using your hands. Microwave 90 seconds. Break up any remaining clumps and serve.

Sous Vide: Drop frozen vacuum sealed bag into 135 degree or higher water temp. After 1 hour, rice should be completely warmed through and at the perfect eating temperature. If your rice is already defrosted, sous vide will take >30 minutes.

Skillet: Frost the rice in the refrigerator. Open the bag and gently break up the rice. Pour into a skillet and add a little water, broth, or butter. Stir fry until warmed through.