

Sweet Pepper and Broccoli Rice Pilaf

1 1/2 T olive oil
2 T fresh ginger, minced
1 1/2 T minced garlic
10 scallions, greens and whites minced but separated
2 medium peppers, diced small
1 small head of broccoli, cut small
1/4 cup rice wine or sake
2 cups basmati or long grain rice
3 cups chicken broth or water
1 1/2 T soy sauce
1 tsp salt

Heat a heavy saucepan with a lid. add oil and heat until hot. Add ginger, garlic, and white part of scallion and stir-fry over medium heat until fragrant, about 10 seconds.

Add the diced pepper and broccoli and the rice wine and toss lightly for about 1 minute. Add the rice and stir about 1 and a half minutes until the tips of the rice become transparent.

Add the broth or water, soy sauce, and salt, stir and bring the mixture to a boil. Reduce heat to low, cover, and cook for 8-10 minutes or until the rice has absorbed all the liquid. Add the scallion greens, stir with a fork to fluff the rice and remove from the heat. Cover and let sit another 5 minutes. Serve hot.
Adapted from Nina Simonds' Spices of Life cookbook