



Garlic Rice Pilaf

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| Serves: | Prep Time: | Cooking Time: | Calories: | Skill Level: |
| 4 People | 5 MIN | 18 MIN | | 10 |

Garlic rice pilaf is a simple and flavorful side dish made with rice cooked in garlic and broth. It has a light, fluffy texture and a rich savory taste that pairs well with many meals. This easy recipe is perfect for everyday cooking and requires just a few ingredients. The garlic enhances the flavor, making it a delicious upgrade from plain rice.

Ingredients

- 1 cup rice (long-grain preferred)
- 3-4 garlic cloves, minced
- 2 tablespoons butter or olive oil
- 2 cups broth
- Salt to taste
- Optional: parsley or toasted nuts

Recipe Summary

- Prep Time: 5 minutes
- Cook Time: 15-18 minutes

- Total Time: 20-25 minutes
- Servings: 4
- Course: Side Dish
- Cuisine: International

Cooking Method

Instructions

1. Heat butter or oil in a saucepan over medium heat.
2. Add garlic and sauté for **1-2 minutes** until fragrant.
3. Add rice and toast lightly for 1-2 minutes.
4. Pour in broth and bring to a boil.
5. Reduce heat, cover, and simmer for **15-18 minutes**.
6. Remove from heat and let sit for 5 minutes.
7. Fluff with a fork.
8. Garnish with parsley or nuts and serve.

Cooking Tips

- Toast rice for better flavor

- Use broth instead of water
- Let rice rest before fluffing

Variations

- Add vegetables like peas or carrots
- Add spices like cumin or turmeric
- Use roasted garlic for milder flavor
- Add lemon zest for freshness

What to Serve with Garlic Rice Pilaf

- Garlic chicken dishes
- Beef or lamb
- Roasted vegetables
- Stews

Storage

Store in an airtight container in the refrigerator for up to **3-4 days**.

Reheating

Reheat with a splash of water or broth.

Frequently Asked Questions

What makes pilaf different from regular rice?

It's cooked with aromatics and broth.

Can I use brown rice?

Yes, but adjust cooking time.

Why toast the rice?

It enhances flavor and texture.

Recipe Author

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Generated on: Jul 11, 2026 02:53

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