

Toasted Sesame Rice

Recipe By *Susie Fishbein*



Cooking and Prep:  35
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Source: ArtScroll

Cuisines: Middle Eastern

This rice may look plain, but the subtle sesame flavor makes it the perfect accompaniment for almost any chicken, fish, or meat dish.

Ingredients (8)

Main ingredients

- 2 cups white basmati rice
- 3 and 1/4 cups water
- 1/4 cup roasted or toasted sesame oil
- 1 teaspoon sesame seeds
- 1 teaspoon black sesame seeds
- 2 scallions, roots trimmed and discarded, very thinly sliced on the diagonal

1/2 teaspoon **Tuscanini Fine Sea Salt**

1/4 teaspoon freshly ground **Gefen Black Pepper**

Start Cooking

Prepare the Rice

1. Place rice and water into a medium pot. Bring to a boil, uncovered, over medium heat. Cook for five minutes. Place cover on pot and turn off heat. Allow rice to steam in covered pot for 15 minutes.
2. Remove cover. Stir in sesame oil, sesame seeds, black sesame seeds, scallions, salt, and pepper. Toss.
3. Transfer to serving bowl.

Acknowledgment

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