



# Green Persian Rice (Baghali Polo)

## INGREDIENTS

- 1 cup of basmati or long grain rice
- 50g salted Butter
- 3 cloves of Garlic, crushed
- 1/3 cup dried dill
- 1 cup broad beans, thawed and peeled
- 3 tablespoons Chives
- Tiny pinch of saffron dissolved in 1 tablespoon hot water
- EVOO
- 2 cups of boiling water
- Salt

## INSTRUCTIONS:

1. Rinse rice thoroughly and soak for 30 minutes.
2. Place a medium deep pot on medium low heat and melt butter with a tablespoon of EVOO. Stir in garlic and dried dill for one minute until fragrant.
3. Fold in broad beans, chives. Rinse and drain rice and add to the pot and stir until rice is evenly coated.
4. Pour in water, season with salt to liking and top with saffron. Turn heat to low and place lid on. Allow to cook for approximately 15 minutes or until rice is cooked through stirring half way through cooking process.
5. Fluff rice and enjoy.

## TIPS:

- Served perfectly with kofta and Persian eggplant dip.
- You could replace dill with other herbs such as parsley.