

Butter Rice



My Famous Butter Rice is seriously the best! Add a few simple ingredients to make the most buttery, delicious rice you've ever had!

Course Side Dish

Cuisine American

Keyword Butter Rice, Butter Rice Recipe, Stick of Butter Rice

Prep Time 10 minutes

Cook Time 20 minutes

Total Time 30 minutes

Servings 4 servings

Calories 459kcal

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Ingredients

- 1/3 cup butter
- 1/2 medium yellow onion finely diced
- 1 1/2 cups long grain white rice
- 3 cups good quality chicken stock* or vegetable broth
- salt & pepper to taste
- 2-3 [bay leaves](#)

Instructions

1. Melt butter over medium heat in large saucepan. Add in onion and saute gently for 5-6 minutes. Stir in rice grains to coat in butter.
2. Pour in remaining ingredients. Cover, bring to boil, then reduce heat to low and cook 5 minutes less than what is listed on rice package directions {should be about 15 minutes.}
3. Turn heat off rice, but keep on the hot burner for 10 minutes to steam and prevent scorching. Fluff rice with a fork, remove bay leaves, and serve as desired. Top with dried parsley flakes {optional}.

Notes

*I like the stocks in a box, but the bouillon pastes and powdered cubes work great too! You just have to be careful about the sodium levels. Taste as you go and don't add too much salt.

Nutrition

Calories: 459kcal | Carbohydrates: 63g | Protein: 9g | Fat: 17g | Saturated Fat: 10g | Cholesterol: 46mg | Sodium: 396mg | Potassium: 288mg | Fiber: 1g | Sugar: 3g | Vitamin A: 475IU | Vitamin C: 1.4mg | Calcium: 33mg | Iron: 0.9mg