

Microwave Rice

By [Priya Krishna](#)



Julia Gartland for The New York Times. Food Stylist: Barrett Washburne.

Time 20 to 30 minutes

Rating ★★★★★ (0)

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The microwave is for more than just popping popcorn or heating leftovers. It can also make an excellent bowl of rice. Unlike a stovetop, which can create hot spots on a pan that result in scorched rice, microwaves provide even heat on all sides, creating uniformly textured grains. This method is also very practical: You don't have to babysit the grains, and you won't have to clean a pot with stuck-on bits of rice. If you want to jazz up your rice, try adding a pat of butter, a drizzle of olive oil or even a pinch of a spice blend like **ras el hanout** before microwaving.

Featured in: [For Perfectly Cooked Rice Every Time, Try Your Microwave](#)

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INGREDIENTS

**Yield: About 3 cups cooked rice
(about 4 servings)**

1 cup long-grain white rice (such

PREPARATION

Step 1

Rinse the rice: Add the rice to a sieve and run water over it while swishing it around with your hands. Do this until the

as basmati or jasmine)

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[Nutritional Information](#)

water below the sieve looks clear, a few minutes. Drain well. Alternatively, place the rice into a large bowl, add water to cover it, swish the rice around a few times with your hands and drain it out. Do this 3 to 4 times, until the water you drain runs clear.

Step 2

Transfer the rinsed rice to a large (2½- to 3-quart) microwave-safe bowl and add 2 cups of room-temperature water. Microwave, uncovered, on full power for 15 to 25 minutes. If you have a powerful microwave (1000 to 1200 watts), start with 15 minutes. If you have a less powerful microwave (700 to 900 watts), start at around 20 minutes. The rice will be done when the grains are poking up like grass and are tender and the water is fully absorbed; the grains shouldn't look wet or mushy. If the rice isn't done, keep microwaving it in 1- to 2-minute increments. After the rice is cooked, let it rest, undisturbed, in the closed microwave for another 5 minutes, then fluff it with a fork or rice paddle. (Some condensation may collect in the interior of the microwave but can be easily wiped dry.)

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