

Green Tea Infused Jasmine Rice

Serves 1

Ingredients:

3 cups Jasmine Rice

3.5 cups Water

.5 cup Green Tea

1 Fresh Bay Leaf

.25 tsp. Salt

Directions:

- 1. Combine all ingredients in a large saucepan. Make sure water tastes slightly salty.
- 2. Cover and bring to a boil.
- 3. When water level drops below the rice, reduce heat to maintain a simmer.
- 4. Simmer about eight minutes, then turn off heat.
- 5. Leave covered and let stand about five minutes.
- 6. Fluff rice with a fork. Remove bay leaf and serve.