

# Cilantro Lime Rice Recipe

**Cilantro lime rice** is one of the main components of the famous Chipotle style **Mexican Burrito Bowl**. It is an easy recipe which can be prepared with minimal ingredients available in the kitchen. You do not need to make the complete Burrito bowl to enjoy this **Cilantro-Lime rice**. It pairs up beautifully with any spicy dish and I like to pair it with a spicy bell pepper sauce and **Cucumber-Sour cream dip** or **Rajma**.



### **Chipotle style Cilantro Lime Rice Recipe:**

*(Serves 2)*

#### **Ingredients:**

- 1 cup Basmati Rice or Long grain Rice
- Juice of 1 big Lime
- 3-4 tbsp chopped fresh Coriander leaves
- 1 tbsp Olive Oil/Butter
- Salt to taste

#### **Method:**

- Wash and Soak Basmati rice for 10-15 mins. Drain the water and keep it aside.
- Heat olive oil/butter in a thick bottomed kadai and add rice and fry well until it becomes translucent.
- Add 2 cups of water and add salt and few drops of lime juice and cover it and cook it on low flame for 12-15 mins until it is cooked completely. Once the rice is done keep it covered for 10 mins.
- Fluff up the rice with a fork carefully, do not over do this. Add the rest of lime juice, chopped coriander and mix well and keep it aside for 10-15 mins until the flavors blend well.

Serve it with any spicy side dish or spicy bell pepper sauce (recipe below) and [Cucumber-Sour cream dip](#) like I did. I even served [Broccoli stir fry](#) as a side.

You can even use it in your burrito bowl. I like to combine this with Indian Kidney beans – [Rajma](#) .



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**Notes:**

1. Sometimes the rice turn bitter if lime juice is added to rice while cooking, hence I prefer to add it after the rice is cooked.
2. Adding few drops of lime juice while cooking makes the rice fluffy and would not stick.
3. You can saute 2-3 finely chopped garlic pods and 1 finely chopped onion in the oil before adding the rice.

4. *If you have vegetable stock in hand, use it instead of water, it makes the rice even more flavorful.*
5. *You can use any neutral flavored oil instead of olive oil in the recipe.*
6. *You can use this rice to stuff in a burrito with sour cream, salsa and veggies to make a wrap.*