

Cilantro Lime Rice

Easy cilantro lime rice recipe with fluffy grains, fresh herbs, and zesty citrus. Perfect side dish for Mexican meals, tacos, and bowls.

10 min

PREP

25 min

COOK

35 min

TOTAL

8

SERVINGS

Medium

DIFFICULTY

Cilantro Lime Rice

Ingredients

- 3 tbsp olive oil
- 1 onion
- 3 clove garlic
- 2 cup rice
- 2 cup chicken broth
- 1 tsp cumin
- 1 tsp oregano
- 1 tsp salt
- 1 tsp black pepper
- 1 cup cilantro (coriander)
- 1 lime juice

Instructions

- 1 Prepare the Rice**

Place 2 cups of rice in a fine-mesh sieve and rinse under cold running water for 2-3 minutes, stirring with your hand, until the water runs clear.
- 2 Toast Aromatics**

Heat 3 tablespoons of oil in a medium saucepan over medium heat (about 177°C/350°F). Add 3 minced garlic cloves and cook for 30-45 seconds, stirring constantly, until fragrant but not browned.
- 3** Add the rinsed rice to the pan and stir to coat each grain with oil. Toast for 2-3 minutes, stirring frequently, until the rice looks slightly translucent and makes a gentle crackling sound.
- 4 Add Liquid and Seasonings**

Pour in 2 cups of water, then add 1 teaspoon salt, 1 teaspoon cumin, 1 teaspoon garlic powder, and 1 teaspoon onion powder. Stir once to distribute evenly.
- 5** Bring the mixture to a rolling boil over medium-high heat, then immediately reduce heat to low and cover tightly with a lid.
- 6 Cook the Rice**

Simmer for exactly 18 minutes without lifting the lid or stirring. You should hear gentle bubbling for the first 10-12 minutes, then it will become quieter.

7 Rest and Fluff

Remove from heat and let stand, still covered, for 5 minutes. Remove the lid and fluff the rice with a fork, gently separating any clumps.

8 Finish with Cilantro and Lime

Squeeze 1 lime over the rice and gently fold in 1 cup of chopped cilantro using a fork. Taste and add more salt if needed.

Tips

Rinse the rice thoroughly under cold water until the water runs clear to remove excess starch and prevent sticky, clumpy rice.

Use a 2:1 ratio of liquid to rice for perfect texture, and resist lifting the lid during cooking to maintain steam.

Let the cooked rice rest off heat for 5 minutes before fluffing with a fork to ensure even moisture distribution.

Add lime juice and cilantro after the rice has cooled slightly to prevent the cilantro from wilting and losing its vibrant color.

For extra flavor, cook the rice in chicken or vegetable broth instead of plain water.

Toast the rice in oil for 2-3 minutes before adding liquid for a nuttier flavor and better grain separation.

Use fresh lime juice rather than bottled for the brightest, most authentic flavor.

Store leftover rice in the refrigerator and reheat with a splash of water to restore moisture.