

Pomegranate Rice

Aromatic pomegranate rice with scallions and fresh herbs. This Turkish-inspired pilaf combines fluffy rice with jewel-like pomegranate seeds for a colorful side dish.

5 min

PREP

25 min

COOK

30 min

TOTAL

6

SERVINGS

Medium

DIFFICULTY

Pomegranate Rice

Ingredients

- 2 cup rice
- 4 sprig scallion
- 2 tbsp butter
- 1 tbsp olive oil
- 2 tsp salt
- 1 pomegranate
- 3 sprig cilantro (coriander)

Instructions

- 1 Prepare ingredients**

Rinse 2 cups rice in cold water until the water runs clear, then drain completely. Separate the white and green parts of 4 scallions, slicing the white parts thinly and cutting the green parts into thicker pieces.
- 2 Start the rice**

Heat 2 tablespoons butter and 1 tablespoon olive oil in a medium saucepan over medium heat until the butter melts and begins to foam, about 1-2 minutes.
- 3** Add the sliced white parts of the scallions and cook, stirring occasionally, until softened and fragrant, about 2-3 minutes.
- 4** Add the drained rice and stir constantly for 1-2 minutes until each grain is coated with the fat and lightly toasted.
- 5 Cook the rice**

Pour in 3 cups hot water and add 2 teaspoons salt, stirring once to combine. Bring to a rolling boil over high heat.
- 6** Reduce heat to low, cover tightly with a lid, and simmer for 18-20 minutes until the liquid is completely absorbed and the rice is tender.
- 7 Add pomegranate**

Scatter half of 1 pomegranate's seeds over the top of the rice without stirring. Remove from heat and let rest, covered, for 5 minutes.
- 8 Finish and serve**

Fluff the rice gently with a fork, mixing in the pomegranate seeds. Transfer to a serving dish and garnish with the remaining pomegranate seeds, scallion greens, and 3 sprigs fresh cilantro leaves.

Tips

Rinse rice in cold water until the water runs clear to remove excess starch and prevent sticky, gummy texture.

Toast the rice briefly with the sautéed scallions before adding liquid to enhance nutty flavor and ensure fluffy grains.

Use a 1:1.5 rice to liquid ratio for perfectly tender grains that aren't mushy or undercooked.

Keep the pot covered during cooking and avoid lifting the lid, which releases steam and can result in unevenly cooked rice.

Let the rice rest off heat for 5-10 minutes after cooking to allow residual steam to finish the cooking process.

Add pomegranate seeds in two stages - half during cooking for infused flavor, half fresh at serving for textural contrast.

Fluff the rice gently with a fork rather than stirring vigorously to maintain separate, fluffy grains.

Reserve some fresh cilantro and pomegranate seeds for garnish to maintain bright color and fresh flavor.