Rice With Raisins

Ingredients

1 cup long-grain white rice

2 cups water

1/2 cup raisins

1 tablespoon butter

1/4 teaspoon salt

Optional: chopped nuts (like almonds or walnuts) for added crunch

1. Rinse the rice under cold water until the water runs clear.
2. In a medium-sized saucepan, combine the rinsed rice, water, butter, and salt. Bring to a boil.
3. Once boiling, reduce the heat to low, cover, and simmer for 15-18 minutes or until the rice is tender and the water is absorbed.
4. In the last 5 minutes of cooking, add the raisins to the rice and stir gently.
5. Optional: Toast the nuts in a dry pan until golden brown and add them to the rice for extra flavour and crunch.
6. Fluff the rice with a fork, ensuring the raisins are evenly distributed.
7. Serve the rice with raisins as a side dish or enjoy it on its own.