



A Homemade San Francisco Treat: Chicken Vermicelli Rice



Prep
5 m

Cook
30 m

Ready In
35 m

Recipe By: SHORECOOK

"Years ago, I came up with my clone of a dish my children really enjoyed. I wanted to use the freshest ingredients that I usually have on hand. Many years later, I find myself still making it. If serving a beef dish, substitute chicken bouillon with beef bouillon. Angel hair pasta can be broken into small pieces in place of vermicelli."

Ingredients

1 tablespoon butter

1 cup white rice

1/4 cup broken pieces vermicelli pasta

3 cups water

1 tablespoon chicken bouillon granules

2 teaspoons dried parsley

1/4 teaspoon garlic powder

1/4 teaspoon onion powder

Directions

- 1 Melt butter in a large saucepan over medium heat. Cook rice and vermicelli in hot butter until browned, about 3 minutes.
- 2 Pour water over the rice mixture. Stir chicken bouillon, parsley, garlic powder, and onion powder into the water; bring to a boil, place a cover on the saucepan, reduce heat to low, and cook until the water has absorbed into the rice and pasta, about 25 minutes.



Course Main Course
Cuisine American
Keyword chicken, instant pot

Prep Time 10 minutes
Cook Time 5 minutes
Total Time 15 minutes

Servings 6
Calories 411 kcal
Author Tessa

Ingredients

- 2 tablespoons butter or avocado oil
- 1/2 small onion finely chopped
- 1/2 cup gluten free spaghetti broken into 1" pieces, or gluten free orzo
- 1 1/4 cup long grain rice

Seasoning Mix

- 2 teaspoons parsley flakes
- 1 teaspoon sea salt
- 1 teaspoon garlic powder
- 1/2 teaspoon thyme

Remaining Ingredients

- 2 cups bone broth homemade or your favorite chicken broth
- 1 pound chicken tenders cut into bite sized pieces. Chicken breasts or thighs will also work.

Instructions

Saute:

1. Press "saute" on your Instant Pot. Add in the oil or butter, and toss in the onion.
2. Stir the onion for a few minutes to soften, then add the broken spaghetti pieces to brown slightly, several minutes.
3. Add all the rice, seasoning mix, and chicken, stirring to combine.
4. Let cook for a few minutes, stirring periodically.

Cook:

1. Pour in the bone broth or chicken broth, stirring gently. If any rice kernels are on the side of the insert, shove them back in! Hit the 'cancel' button.
2. Lock on the lid and set 'manual' time for 5 minutes.
3. When the Instant Pot beeps, hit cancel, and let it sit for 5-10 minutes before releasing pressure to serve (it may have naturally released by this point anyways!)

Nutrition Facts

Amount Per Serving

Calories 411 Calories from Fat 63

% Daily Value*

Total Fat 7g	11%
Saturated Fat 4g	20%
Cholesterol 48mg	16%
Sodium 528mg	22%
Potassium 338mg	10%
Total Carbohydrates 59g	20%
Dietary Fiber 1g	4%
Protein 25g	50%
Vitamin A	0.5%
Vitamin C	1.9%
Calcium	1.5%
Iron	5.9%

* Percent Daily Values are based on a 2000 calorie diet.

CopyCat Rice a Roni in the Instant Pot



Copycat Rice a Roni is the perfect side dish for your dinner table.

Course	Side Dish
Cuisine	American
Prep Time	10 minutes
Cook Time	10 minutes
natural release	10 minutes
Total Time	20 minutes
Servings	4
Calories	160kcal

Ingredients

- 2 Tbsp butter
- 2 oz thin spaghetti noodles broken into small pieces
- 1 cup long grain white rice
- 1 1/4 cup chicken broth
- 1/2 tsp dry thyme
- 1/2 tsp minced dry onion
- 1/2 tsp garlic powder
- 1/2 tsp salt
- 1/4 tsp turmeric
- 1 tbsp fresh parsley* chopped

Instructions

1. Combine dry thyme, minced dry onion, garlic powder, salt, and turmeric. Set aside.
2. Set pressure cooker to sauté. Once Hot, add butter and let melt. Once melted, add thin spaghetti noodles and stir until toasted, about 2 minutes.
3. Add rice and stir for about 30 seconds, until slightly toasted.
4. Add spice mixture and chicken broth and stir, ensuring that there are no pieces stuck to the bottom. Turn off sauté mode on pressure cooker and set pressure cooker on Manual mode for 8 minutes. Cover pressure cooker, making sure valve is set to sealed.
5. Once pressure cooking time is done, allow to natural release for 10 minutes, then quick release any remaining pressure by moving valve to "venting"
6. Open lid and add chopped parsley. Fluff with fork and Enjoy!

Notes

Make sure there are no dry bits stuck to the bottom of the pot. This could result in that annoying "burn" signal some pressure cookers give off. Once you add your broth, stir with a wooden spoon to ensure there

is no food stuck to the bottom.

Basmati rice can be substituted for the long grain.

I always rinse my rice under cold water before cooking. I started doing it out of habit because mama taught me that way. It yields a much fluffier non sticky rice.

*If subbing dry for fresh parsley, reduce amount to 1 tsp.

Nutrition

Calories: 160kcal

Homemade Rice-a-Roni

: The Daring Gourmet

Serves: 4

Ingredients

- 1 cup brown or white long-grain rice
- ½ cup orzo
- 2 tablespoons extra virgin olive oil
- 2 tablespoons butter
- 1 small yellow onion, finely chopped
- 3 tablespoons chopped walnuts or pecans
- 3 cups broth of your choice
- ¾ teaspoon salt
- 1 tablespoon fresh parsley, chopped
- ½ teaspoon dried rosemary or herb of your choice
- Salt and pepper to taste

Instructions

1. Heat the oil and butter in a skillet over medium-high heat. Add the rice, orzo and nuts and saute, stirring frequently, until half of the rice and orzo is browned.
2. Add the onion and cook for another two minutes.
3. Add the chicken stock, salt and herbs and stir to combine.
4. Bring it to a boil, reduce the heat to low, cover and cook as you would normally cook rice, about 15-20 minutes or until the rice is done.
5. Fluff with a fork and serve immediately.

Recipe by The Daring Gourmet at <https://www.daringgourmet.com/homemade-rice-a-roni-recipe/>





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Ingredients

1 tablespoon butter	1 tablespoon chicken bouillon granules
1 cup white rice	2 teaspoons dried parsley
1/4 cup broken pieces vermicelli pasta	1/4 teaspoon garlic powder
3 cups water	1/4 teaspoon onion powder

Directions

- 1 Melt butter in a large saucepan over medium heat. Cook rice and vermicelli in hot butter until browned, about 3 minutes.
- 2 Pour water over the rice mixture. Stir chicken bouillon, parsley, garlic powder, and onion powder into the water; bring to a boil, place a cover on the saucepan, reduce heat to low, and cook until the water has absorbed into the rice and pasta, about 25 minutes.



Vermicelli Rice Pilaf Recipe

At the holidays, I use butter and white rice in this recipe, just like my mom and generations of Armenian women did. But most days I saute the vermicelli in olive oil and substitute brown rice for white. —Jean Ecos, Hartland, Wisconsin

TOTAL TIME: Prep/Total Time: 30 min.
servings

YIELD: 8

Ingredients

3 tablespoons butter *or olive oil*

1/2 cup broken uncooked vermicelli (1-inch pieces)

2 cups uncooked basmati rice *or brown rice*

3 cups reduced-sodium chicken broth

1 cup water

1 teaspoon salt

1/2 teaspoon pepper

Fresh chives, optional

Directions

1. In a large saucepan, heat butter over medium-high heat. Add vermicelli; cook and stir 4-5 minutes or until golden brown. Add rice, broth, water, salt and pepper. Bring to a boil. Reduce heat; simmer, covered, 15-20 minutes or until rice is tender. Remove from heat; let stand, covered, 5 minutes.

2. Fluff with a fork. If desired, top with chives. Yield: 8 servings.