

Tim Farmer's Country Kitchen

GREEK CHEESY RICE

*1 stick butter
1 large onion, chopped
3 cloves garlic, chopped
2 carrots, chopped
2 cups instant rice
1 teaspoon mint
Salt and pepper
4-5 cups chicken broth
1 tablespoon lemon juice
 $\frac{3}{4}$ cup Romano cheese*



Melt butter in pot and add in veggies. Saute until soft. Stir in rice, mint, salt and pepper until combined and pour in chicken broth. Add in lemon juice and stir until combined. Bring to a boil and cook for 15 minutes until rice is cooked and thickened. Stir in cheese, remove from heat and let sit for 5 minutes before serving.

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