Rice with Mushrooms

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 1/3 cups of Uncle Ben's rice
- 2 cups of chicken, beef or veggie stock
- 1 cup of sliced baby portabella mushroom
- 1 teaspoon of salt
- 1/4 teaspoon of white pepper (you can use black pepper, though remember white pepper is stronger than black so you may as well add a little more)
- 2 tablespoons of Vegetarian Mushroom Sauce (you can get this in Asian stores).

Instructions

1. Put all the ingredients in a rice cooker.
2. Cook for 20 minutes.
3. Turn off and let it rest for another 10 minutes.
4. Enjoy!

Note: The flavors in this recipe are very mellow. I generally eat this rice with strong-flavored foods like grilled veggies or BBQ chicken. It is a great side dish. You can also replace the fresh mushrooms with dried mushrooms. Just soak the dried mushrooms for 20 minutes in water before doing the recipe.