

Sehriyeli Pilav (Turkish Rice Pilaf with Orzo)

Turkish · Side Dish · Easy · 30 min total · Serves 4

Sehriyeli pilav is the everyday Turkish rice side: broken vermicelli is toasted in butter until nutty before the rice and stock go in. It partners kebabs, stews and yogurt.

Ingredients

- 1 cup long-grain white rice (basmati or other long-grain, rinsed)
- 0.5 cup sehriye (vermicelli pasta) (Turkish toasted vermicelli, or fine vermicelli broken into 1-inch pieces; orzo works in a pinch)
- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 1.25 cup chicken stock (hot, low-sodium)
- 0.5 cup water (hot)
- 1 tsp salt

Method

1. Rinse the rice in cold water three or four times until the water runs mostly clear, then drain it well.
2. Melt the butter with the olive oil in a heavy saucepan with a tight lid over medium heat, add the sehriye and stir constantly for 2 to 3 minutes until it turns golden brown like hazelnut skins; watch closely, because it burns quickly.
3. Add the drained rice and stir for 1 to 2 minutes until every grain is glossy and coated and the edges look slightly translucent.
4. Pour in the hot stock and water with the salt, bring to a boil, stir once, then reduce the heat to the lowest setting and cover tightly.
5. Cook for 15 to 18 minutes without lifting the lid, until the liquid is absorbed and small steam holes appear across the surface.
6. Remove the pan from the heat, keep the lid on for 10 minutes so the rice finishes steaming, then fluff with a fork and serve.