

MEXICAN HEARTS OF PALM RICE

INGREDIENTS

- 12 oz. package hearts of palm rice such as Palmini
- 1 tsp. avocado oil
- 1 tbsp. lime juice
- 1/4 cup cilantro - minced
- Salt and pepper to taste
- 1 tsp. paprika
- 1 tsp. cumin



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PREPARATION

1. Rinse the heart of palm rice well under running water in a large fine mesh strainer. Set in the sink to drain.
2. Heat up a large pan over medium high heat and when hot, add the oil. Once the oil is hot, add the rice and cook. Stir occasionally until no liquid remains, for about 5-10 minutes total.
3. Transfer rice to a serving bowl.
4. Stir in lime juice and cilantro.
5. Season to taste with salt and pepper.

