

GREEN RICE

(very slightly modified from [A Day in the Life on the Farm](#))

- 2 poblano chile peppers
- 1 green pepper *(I used half a Serrano)*
- 1 cup long grain rice
- 1 large bunch of cilantro
- 1 small bunch of flat leaf parsley
- 2 cups chicken stock
- 1/2 teaspoon salt
- 2 Tablespoons olive oil *(I used grape seed)*
- 1 small shallot, minced

Dry roast the peppers in a griddle pan (or on a grill), turning frequently so the skins blacken but the flesh does not burn. Place in a strong plastic bag, seal and set aside for 20 minutes.

Put the rice in a heat proof bowl, pour in boiling water to cover and let stand 20 minutes. Drain the rice, rinse well under cold water and drain again.

Remove the peppers from the bag and peel off the skins. Remove any stems, then slit the peppers and scrape out seeds with a sharp knife. Put the peppers in a food processor, strip the leaves from the cilantro and parsley and add to peppers. Pour in half the chicken stock and process until smooth. Add remaining stock and puree again.

Heat oil in a saucepan, add the rice and minced shallot and fry for 5 minutes over med heat until the rice is golden and the shallot is translucent. Add the salt, stir in the green puree, lower heat, cover and cook for 25-30 minutes or until all the liquid is absorbed and the rice is just tender. Taste and adjust seasoning, if needed.