

# Green Tea Sweet Lemon Rice Medley

1 ½ cups	White rice
2 ½ cups	Water
2 tsp	Green Tea Lemon
2tps	Grated lemon zest
¼ cup	Almond slices
½ tsp.	Flaked parsley

Heat the water to boil. Add the Green Lemon tea. Let tea steep for 1 - 3 minutes. Drain the tea leaves from the water. Add the rice to the tea mixture and bring to a soft boil; reduce heat to low and simmer covered for 20 minutes, or until moisture is absorbed. Remove from heat, let stand for 10 minutes.

In a small saucepan, heat the butter. Add the almond slices, lemon zest and parsley to the butter. Heat until the almond slices absorb the butter and become pliable, then remove the pan from the heat.

Add the almond mixture to the rice, fluffing the rice with a fork. Serve immediately.

The rice will become light green in color. This dish will be colorful with the almonds and parsley and makes an ideal side dish for fish or chicken.