

Fruited Saffron Rice

2 1/3 cups water
1/8 tsp powdered saffron or saffron threads
1/2 tsp salt
1 cup rice
2 Tbsp butter
3 nectarines or peaches, or 6 apricots, pitted, chopped
1 Tbsp minced fresh parsley
2 Tbsp minced green onion
1 tsp lemon or orange zest

In a medium saucepan, place water, saffron and salt. Bring to a boil; stir in rice. Cover tightly and simmer 18-20 minutes or until all water is absorbed. Transfer hot rice from pan to serving bowl. In the same pan, melt butter; add nectarines, parsley, onion, and orange zest. Saute 3 minutes or until heated through. Stir mixture into rice; serve hot.