



Globally Inspired Flavor Solutions®

The complex and sweet heat of aji pepper adds dimension and robust flavor to a typical rice pilaf.

Aji Peruvian Rice

INGREDIENTS	MEASUREMENTS
Butter	2 tbsp
SupHerb Farms Fresh Frozen IQF Aji Pepper Diced	1 cup
SupHerb Farms Fresh Frozen IQF Garlic Minced Small	2 tbsp
Basmati Rice	1 cup
SupHerb Farms Fresh Frozen Aji Pepper Purée	4 tbsp
Chicken Stock	2 ½ cups
SupHerb Farms Fresh Frozen IQF Cilantro Large	4 tbsp
Salt	2 tsp
Black Pepper	1 tsp

PREPARATION

1. Melt butter in a medium saucepan.
2. Add SupHerb Farms IQF Aji Peppers and Garlic; cook over low heat for 5 to 10 minutes.
3. Add SupHerb Farms Fresh Frozen Aji Pepper Purée and stir well, then add chicken stock, salt and rice.
4. Bring to a boil, reduce heat to very low and simmer while covered for 30 to 45 minutes; until rice is tender.
5. Toss SupHerb Farms IQF Cilantro and rice in a bowl then serve.