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Ali Slagle's

# INGREDIENTS

**FOREVER**

## Crispy lemon & lamb rice

Serves 4

- 2 shallots
- 1 juicy lemon (or 2 duds)
- 1 pound ground lamb
- 2 teaspoons ground cumin
- Salt and pepper
- 1  $\frac{3}{4}$  cups chicken broth
- 1 cup long-grain rice (no need to rinse)
- 2 tablespoons extra-virgin olive oil, plus more as needed
- 1 cup soft herb leaves and tender stems, ideally at least two (such as dill, cilantro, parsley, mint, basil)

1. Coarsely chop **2 shallots**. Zest **1 lemon**, then squeeze 3 tablespoons juice. In a large, nonstick skillet, press **1 pound ground lamb** into an even layer to fill the skillet. Set over medium-high, sprinkle with the shallots and cumin, and cook, undisturbed, until the meat is deeply browned underneath, 6 to 8 minutes (the meat won't be fully cooked).

2. Season with 1 teaspoon **salt** and a few grinds of **pepper**, then break up the meat into bite-size pieces and stir until the shallots are softened, 1 to 2 minutes.

3. Stir in **1  $\frac{3}{4}$  cups chicken broth**, **1 cup long-grain rice (no need to rinse)**, the lemon juice and 1 teaspoon zest. Bring to a boil, then cover tightly with a lid, sheet pan or foil, reduce heat to low and cook until rice is tender, 17 to 19 minutes.

4. Uncover the skillet, taste the rice, and add salt and pepper as needed. Use the back of your spoon to poke five or six holes in the rice to help steam escape. Drizzle **2 tablespoons extra-virgin olive oil** around the edges and into the holes. Increase heat to medium and cook undisturbed until you start to see golden rice at the edges, 5 to 7 minutes (you can use a spoon or spatula to lift and peek). If you don't see oil bubbling around the edges or in the holes, drizzle in a tablespoon or two of oil.

5. To eat, loosen the edges and flip the rice onto a big plate or scoop spoonfuls from the pan, making sure to get some of the crispy rice on the bottom. Top with **1 cup soft herb leaves, ideally at least two (such as dill, cilantro, parsley, mint, basil)**.

