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Parmesan Rice and Pasta Pila

- 2 Tbsp olive oil
- 1/2 Cup thin spaghetti (vermicelli), finely broken, uncooked
- 2 Tbsp onion, diced
- 1 Cup long-grain white rice, uncooked
- 1 1/4 Cup chicken broth, hot
- 1 1/4 Cup water, hot
- 1/4 Tsp ground white pepper
- 1 Bay leaf
- 2 Tbsp shredded parmesan cheese

- 1) In a large sauté pan, heat the oil. Sauté vermicelli and onion until golden brown (for about 2–4 minutes) over medium-high heat. Drain off oil.
- 2) Add rice, chicken broth, water, pepper, and bay leaf. Cover and simmer for 15–20 minutes. Fluff with fork. Cover and let stand for 5 minutes. Remove bay leaf.
- 3) Sprinkle with shredded parmesan cheese, and serve immediately.

Makes 6 Servings