

Mushroom Rice Bowl

A savory vegan-friendly bowl with a combination of flavorful mushrooms and fluffy rice.



Main Dish

25 min

Total time

Easy

Difficulty

333

kcal / serving

Ingredients

- 1/2 cup jasmine rice
- 2 tablespoons olive oil
- 1 small onion, diced
- 3 cloves garlic, minced
- 1 cup chopped mushrooms
- Salt & pepper, to taste

Steps

- 1 Bring one cup of water to boil in a small pot. Add the jasmine rice, stir, reduce the heat to low, and let simmer for 15-20 minutes or until the rice is cooked through and all the water has been absorbed.
- 2 Meanwhile, in a skillet, heat the olive oil over medium heat. Add the onion and sauté until soft, about 3 minutes. Add the garlic and cook for 1 minute more.
- 3 Add the mushrooms and season with salt and pepper. Stir and cook for 8-10 minutes until all the mushrooms have softened.
- 4 Stir in the cooked jasmine rice and cook until well combined. Serve in a bowl and enjoy!