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Buttered Soy Sauce Rice

Buttered Soy Sauce Rice is a delicious and savory dish that combines the flavors of butter and soy sauce with fluffy white rice. It is a popular dish in many Asian cuisines and is often served as a side dish or main course. The butter adds richness and a creamy texture to the rice, while the soy sauce adds a salty and umami flavor. This recipe is easy to make and can be customized with additional ingredients such as vegetables or protein.

Recipe Type: Standard

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Recipe Yield: 300 grams

Number of Servings: 4

Serving Size: 75 g

Ingredients

200 g	White rice
20 g	butter
30 ml	soy sauce

400 ml	Water
1 tsp	Salt

Directions

Step 1

Rinse the rice under cold water until the water runs clear.

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Boiling

In a medium-sized saucepan, combine the rinsed rice, water, and salt. Bring to a boil over high heat.

Prep Time: 5 mins

Cook Time: 10 mins

Step 3

Simmering

Reduce the heat to low, cover the saucepan, and simmer for 10 minutes or until the rice is cooked and the water is absorbed.

Prep Time: 0 mins

Cook Time: 10 mins

Step 4

Resting

Remove the saucepan from the heat and let the rice rest, covered, for 5 minutes.

Prep Time: 0 mins

Cook Time: 5 mins

Step 5

Stove

In a small saucepan, melt the butter over low heat. Stir in the soy sauce until well combined.

Prep Time: 2 mins

Cook Time: 3 mins

Step 6

Fluff the cooked rice with a fork and transfer it to a serving bowl.

Prep Time: 0 mins

Cook Time: 0 mins

Step 7

Pour the butter and soy sauce mixture over the rice and toss gently to coat the rice evenly.

Prep Time: 0 mins

Cook Time: 0 mins

Step 8

Serve the Buttered Soy Sauce Rice hot as a side dish or main course.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 250 kcal

Fat: 10 g

Protein: 4 g

Carbohydrates: 35 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	4 g	23.53%	23.53%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	35 g	63.64%	70%
Fibers	1 g	2.63%	4%
Sugars	0 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	4 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	10 g	35.71%	40%
Cholesterol	20 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin C	0 mg	0%	0%
Vitamin B6	0 mg	0%	0%
Vitamin B12	0 mcg	0%	0%
Vitamin E	0 mg	0%	0%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	800 mg	34.78%	34.78%
Calcium	2 mg	0.2%	0.2%
Iron	4 mg	50%	22.22%
Potassium	80 mg	2.35%	3.08%
Zinc	0 mg	0%	0%
Selenium	0 mcg	0%	0%

Recipe Attributes

Seasonality

Spring

Summer

Fall

Events

Christmas

Easter

Thanksgiving

Birthday

Wedding

Halloween

Valentine's Day

Mother's Day

Father's Day

New Year

Anniversary

Baby Shower

Bridal Shower

Graduation

Back to School

Barbecue

Picnic

Meal Type

Lunch

Dinner

Snack

Difficulty Level

Easy

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