

Mexican Rice

As you can tell from many of our previous recipes, we're influenced by our community culture and that has been influenced by our geographic location. This is one of those recipes. It is a common side on many dishes served with a pot of beans or refried beans. We've tried many recipes for Mexican rice, but this is our favorite one from scratch.

Ingredients

- 2 tablespoons canola oil
- 1 cup dry long-grain white rice
- 2 cups chicken broth
- 4 ounces canned tomato sauce
- 1 teaspoon chili powder
- 2 teaspoons Caldo de Tomate tomato bouillon
- 1 teaspoon garlic, minced



Instructions

- ❖ Heat oil in a 5-quart sauté pan over medium-high heat. Add rice and cook rice, stirring constantly for several minutes, until rice begins to turn a golden color.
- ❖ Reduce heat to low to avoid spattering.
- ❖ Gently pour in chicken broth and tomato sauce, and stir.
- ❖ Stir in chili powder, Caldo de Tomate, and garlic.
- ❖ Turn heat back up to medium-high, bring to a boil, then reduce to low and cover. Simmer for 20 minutes or until all water has been absorbed.
- ❖ Turn off heat, fluff rice, then let sit covered for 5-10 minutes before serving.