

Mexican Red Rice

written by The Recipe Exchange | June 3, 2014

Ingredients

2 cups of long-grain rice (I like to use Jasmine rice)
□4 cups of chicken broth
□½ cup of tomato sauce or 3 fresh Roma tomatoes, blended
□1 medium white onion, diced
□3 cloves of garlic, minced
□2 teaspoons each of cumin, garlic powder and salt
½ teaspoon black pepper
□1 cup of peas and carrots, defrosted
□Chopped cilantro, optional
□Olive oil or canola oil

Directions

In a large pan, heat 3 tablespoons of oil to medium heat, add the rice and saute for a few minutes until the rice becomes aromatic and slightly opaque. Add the onions and the garlic and cook for just 1 minute. Add all the dry spices and stir well to combine. Add the tomato sauce and broth, stir well and taste for salt. Bring to a boil, reduce heat to low, cover and cook for 10 minutes without disturbing the rice.

Add the peas and carrots evenly to the top of the rice. Cover and continue cooking until all of the liquid has evaporated. Total cooking time is about 20 minutes or so. (If rice doesn't look like it is cooking evenly, gently stir with a fork and add 2 to 3 tablespoons of broth or water, cover and continue cooking.)

Remove from heat once liquid has evaporated and let stand for 10 minutes. When ready to serve, fluff with a fork and fold in the fresh cilantro if using. Yields up to 10 servings.