

Traditional Mexican Rice

Preparation Time

40 Minutes

Serves

6

Ingredients

1/4 cups long-grain white rice

2 1/2 cups cold water

1/2 cup diced red bell pepper

1/4 cup finely chopped onion

1/4 cup minced fresh cilantro

1/4 cup vegetable oil

1/3 cup tomato paste (puree)

2 garlic cloves minced

Salt to taste

Preparation Instructions

Heat oil in a large, heavy saucepan over medium heat. Add rice and stir until the rice is golden (about 5 minutes). Add the red pepper and onion and cook another 5 minutes. Reduce the heat; add cilantro, tomato paste and garlic (mix well). Add water and salt; raise heat and bring to a boil. Cover tightly and reduce heat to low; simmer for 20-30 minutes or until the water is absorbed. Remove from heat and let sit for 10 minutes before serving.