

MEXICAN

Spanish Rice

PREP

20 Minutes

COOK

1 Hour

SERVES

8 Servings



Ingredients

- ☐ 2 Tablespoons Canola Oil
- ☐ 2 Cups Long Grain White Rice
- ☐ 1 Teaspoon Salt
- ☐ 1/2 Finely Diced White Onion
- ☐ 2 Cloves Finely Diced Garlic
- ☐ 2 Cans (14.5 Ounces) Chicken Broth
- ☐ 1 Can (10 Ounces) Salsa de Tomate

Instructions

- 1 In a regular saucepan heat up the Canola Oil until it shimmers.
- 2 Add the rice and brown for 6-8 minutes until light golden.
- 3 Add the white onion and garlic and cook for about a minute.
- 4 Slowly add the rest of the ingredients and bring to a slight boil.
- 5 Cook uncovered until almost all of the liquid has evaporated.
- 6 Cover and cook on the lowest setting for 15 minutes.
- 7 Take off the burner and let rest for 45 minutes, fluffing the rice once in between.

Tips

- Make sure that the rice is fully golden brown after adding to the Canola Oil.
- Wait the entire 45 minutes after taking off of the heat so the rice can absorb the flavors.