

Mexican Rice

Best with burritos or set as an accompanying dish.

Serves 2-4

3 tablespoons vegetable oil
1 cup of long grain rice
Pinch of garlic
Pinch of cayenne
¼ cup of peas and chopped carrot
½ cup of diced yellow onion
½ cup of diced tomatoes with juice
2 cups chicken or vegetable broth

Heat oil on medium flame. Add rice and stir continuously while adding your garlic and cayenne. Keep stirring until rice is puffed and golden. Place your diced onions into the pan. Sweat your onions then add your diced tomatoes. Stir thoroughly then add your broth, cover and simmer for 20-25 minutes. Fluff with a fork and serve.