

Mexican Rice

Ingredients:

- 4 tbsp Olive Oil or Vegetable Oil
- 2 cups long-grain white Rice
- 8 oz canned Tomato Sauce
- 4 cups Water
- 1 green Bell Pepper (seeded & chopped)
- 2 tsp minced Garlic, about 4 cloves
- 4 tsp Caldo de Tomate Tomato Bouillon
- 2 tsp Chili powder
- 1 tbsp Cumin seed
- Salt to taste

Directions:

Heat oil in a 3-quart sauté pan over medium heat.
Add rice and stir to combine.
Cook, stirring frequently, for 3-5 minutes, until rice begins to turn a golden color.
Add chili powder, Caldo de Tomate, minced garlic and stir to combine.
Pour in water, bell pepper, cumin seed and tomato sauce and stir to combine.
Bring to a boil, then reduce heat to low and cover.
Simmer for 20 minutes, or until all water has been absorbed.
Turn off the heat, cover and let the rice rest, covered, for 5-10 minutes.
Fluff rice with a fork and serve.