

Mexican Rice

(Four servings)

Ingredients:

2 tbsp Butter
1 cup uncooked white Rice
3 cloves Garlic, minced
½ tsp ground Cumin
¼ tsp Chili powder
¼ tsp Pepper
Pinch of Cayenne Pepper
¼ cup finely diced Onion
¼ cup Tomato sauce
1¾ cups Chicken broth
1-2 tbsp fresh chopped Cilantro

Instructions:

Melt butter in a large saucepan over medium heat.
Add rice and cook, stirring constantly, until just golden.
Add garlic, cumin, chili powder, pepper and cayenne and cook a few minutes more.
Stir in onions and cook until onions are tender.
Stir in tomato sauce and chicken broth and bring to a boil.
Reduce heat to low.
Cover and simmer for 20-25 minutes, or until rice is tender.
Fluff with a fork & stir in cilantro.