
Easy Spanish Rice

Description

I like to round out every buffet with a starch selection, and sometimes plain old white or brown rice gets a little tired. Here is an easy way to make Spanish Rice that requires little hands on time, other than prepping the ingredients

Total time: 50 min Yield: 6 Servings

Ingredients

3 cup long grain rice
3 1/4 cup water
1/2 medium red onion (diced)
1/2 green bell pepper (diced)
2 clove garlic (minced)
1 cup tomato sauce
1/4 cup tomato paste
1/2 tsp salt
1/2 tsp garlic salt
2 tsp cumin
1 tsp chili powder

Prep Time: 50 min Total Time: 50 min

Instructions

Cook the rice either in your rice cooker or in a covered pot. While the rice is cooking, in a separate pot, sauté the red onion, bell pepper and garlic until slightly softened. Add the tomato sauce through the chili powder and simmer gently until the rice is finished, stirring occasionally. When the rice is finished cooking and is still hot, add the mixture to the rice and gently fold in until fully blended.

Recipe brought to you by:

Chef Michi Holland

Source:

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