

Mexican Rice

Ingredients

2 T Vegetable Oil
1/4 Onion (finely chopped)
1 1/2 c Rice
3 clv Garlic (chopped)
1 1/4 c Chicken Broth
8 oz Tomato Sauce
1 t Chili Powder
1 t Salt
1/2 t Garlic Powder
1/2 t Cumin
1/4 c Peas (frozen)
1/4 c Cilantro (chopped)

Instructions

- 1.Heat the oil in a saucepan over medium-high heat. Add the garlic, onion, rice and cook until translucent about 3-4 minutes; stirring frequently.
- 2.In a rice cooker add sautéed rice, chicken broth, tomato sauce, chili powder, salt, garlic powder, and cumin. Cover lid and turn on rice cooker.
- 3.Once the rice is done. Immediately open and add peas then stir. Close the rice lid and keep warm for an additional 20 minutes.
- 4.Add cilantro and stir, serve immediately.