

Mexican Food

Mexican Rice

INGREDIENTS

- 1 ½ teaspoons Vegetable Oil.....○
- ½ small Onion, diced.....○
- ⅔ cup Long-Grain Rice, uncooked.....○
- ½ teaspoon Ground Cumin.....○
- ½ teaspoon Chili Powder.....○
- 3 ounces canned Diced Tomatoes.....○
- 1 teaspoon Salt.....○
- 1 ½ cups Water.....○

PREPARATION

- In a large saucepan, heat Vegetable Oil over medium heat. Stir in Onion and sauté until translucent.
- Pour the Long Grain Rice into the pan and stir to coat grains with Vegetable Oil. Mix in Cumin, Chili Powder, Tomatoes, Salt and Water. Cover, bring to a boil then reduce heat to low. Cook at a simmer for 20 to 30 minutes or until Rice is tender. Stir occasionally.

Serves 4 to 6.