

## Mexican Rice

Serves 4-6



### Ingredients:

2 tbsp canola oil

1 onion, finely diced

1 green bell pepper, finely diced

¼ tsp salt

1 ½ cups long grain white rice

1 tsp Southwest seasoning **or** ½ tsp cumin and ½ tsp chili powder

1 (10 oz) can tomatoes with green chiles, mild

¼ tsp cumin

1 bay leaf

2 ½ cups liquid (water and juice from canned tomatoes combined to make 2.5 cups)

### Directions:

In a large skillet, heat canola oil over medium high heat. Add diced onion and bell pepper and salt. Saute for 3 minutes, stirring occasionally. Add rice and continue sautéing over medium high heat, stirring occasionally for about 3-4 minutes. The rice should begin to turn golden brown. Add Southwest seasoning and cumin, stir. Strain the tomatoes, measuring the liquid in a glass measuring cup. Then add enough water to make 2 ½ cups liquid total. *\*\*I don't measure very much when I cook, except when I make rice. Too much liquid makes for mushy rice\*\** Pour liquid over rice and vegetables, add tomatoes, bring to a boil. Cover, reduce heat to low, and simmer for 20-22 minutes.

Rice should be cooked through, but still have some texture. Fluff rice with fork and serve.