

ARROZ



LONG GRAIN RICE
CHICKEN STOCK
CANNED PEELED TOMATOES
POBLANO
GARLIC
ONION
OPTIONAL: CILANTRO, BOUILLON, TOMATO PASTE

DIRECTIONS:

RATIO: 1 CUP LONG GRAIN WHITE RICE TO 2 CUPS LIQUID.

IF USING A DIFFERENT GRAIN, LOOK ONLINE OR CHECK THE INSTRUCTIONS ON THE BACK OF THE BAG.

1. FRY 2 CLOVES OF GARLIC, 1/2 POBLANO, 1/2 YELLOW ONION
2. ONCE SOFTENED AND FRAGRANT, ADD RICE
3. FRY RICE UNTIL IT IS TOASTED
4. WHILE RICE IS FRYING, BLEND CAN OF TOMATOES, 1/2 ONION. WHEN BLENDED, ADD BROTH TO MEASURE TO APPROPRIATE RATIO OF LIQUID FOR THE GRAIN OF RICE.
5. ADD CILANTRO ON TOP OF RICE - OPTIONAL
6. ONCE RICE IS TOASTED, ADD LIQUID AND STIR IN. REDUCE HEAT TO SIMMER, TOP WITH LID AND LET RICE COOK FOR ABOUT 15 MIN, UNTIL LIQUID IS ABSORBED.
7. SET ASIDE, OFF HEAT AND ALLOW TO FINISH STEAMING.
8. FLUFF AND EAT

TIP: MAKE IT VEGETARIAN WITH WATER + BOUILLON OR VEGETABLE BROTH.