



# Spanish Rice

**Source:** adapted from [/thestayathomechef.com/easy-spanish-rice](http://thestayathomechef.com/easy-spanish-rice)

**Prep time:** 15 mins **Cook Time:** 20 mins

**Total Time:** 35 mins

**Yield:** Serves 4 to 6

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**Note:** Spanish Rice is an easy and delicious side dish that goes well with any Mexican or Mexican-inspired meal. My Mom made this for us. Her recipe was similar.

## Ingredients:

15 oz Fire Roasted Tomatoes, with liquid

1 White Onion, quartered

4 lg cloves Garlic, smashed

1 Poblano Pepper, roughly chopped

$\frac{1}{3}$  c Olive Oil

1 c Jasmine rice

1 c Chicken Stock

1 t Celtic Sea Salt

Lime, for serving

Cilantro, for garnish

## Directions:

Place the tomatoes, onion, garlic, Poblano in a blender and pulse until somewhat smooth.

Set a heavy bottomed pot over medium high heat, add in the oil and rice. Continue to cook, stirring frequently until the rice is golden and toasted. Add in the tomato puree, stock and salt. Bring to a boil.

Once boiling reduce the heat to low to maintain a simmer and cover. Cook 20 minutes then turn off the heat, let it sit for 10 minutes before uncovering. Garnish with cilantro and a squeeze of lime.