

# SMART FUN DIY

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## Best Mexican Rice Recipe

By Jennifer Priest

**Serves:** 8

**Prep Time:** 5 minutes

**Cook Time:** 20 minutes

### Ingredients:

- 1 cube of [Knorr Caldo de Tomate Bouillon](#) (Tomato Bouillon w/ Chicken Flavor)
- 2 cups of medium grain rice
- 3 cups of water
- 1/2 cup tomato sauce
- 1/2 small onion, diced
- 13 oz. bag of frozen peas
- 1 tsp minced garlic
- 1 tsp ground cumin
- olive oil
- salt and pepper to taste



### Directions:

1. Heat 1 cup of water and add 1 cube of Knorr Caldo de Tomate Bouillon (Tomato Bouillon w/ Chicken Flavor). Break up the bouillon with a fork and stir until dissolved completely. Set aside.
2. In a sauce pan, heat the oil.
3. Add the onion and garlic, cooking until translucent.
4. Add the rice. Stir constantly to toast the rice and avoid burning it.
5. Once the rice has a golden brown color, add the tomato sauce, prepared bouillon, and water.
6. Cover and cook on medium heat for about 10 minutes, stirring occasionally to prevent the rice from sticking.
7. Once the water has reduced by 80%, stir in half of the 13 oz. bag of frozen peas. Cover and continue cooking until all the water has evaporated.
8. Season with salt and pepper to taste.

Find original recipe at: <http://www.jenniferppriest.com/best-mexican-rice-recipe/>

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