



Arroz Rojo Mexican Red Rice

Jacob · 29/09/2024



Prep Time

10 mins

Difficult

Medium

Servings

50 mins

Description

This Mexican red rice is easy to make and authentic in taste Use a different chile if you want milder or hotter rice

Ingredients

- - 2 Roma (plum tomatoes)
- cored - 2 tablespoons vegetable oil - 1 cup minced onion - 2 cloves garlic
- minced - 1 cup uncooked long-grain white rice - 1 ¾ cups low-sodium chicken broth - ¼ cup canned tomato sauce - 1 jalapeno pepper
- chopped - 2 sprigs fresh cilantro - salt to taste

Instructions

1. Grate tomatoes into a bowl using a box grater; discard tomato skins. Heat vegetable oil in a heavy skillet over medium-high heat. Add onion; cook and stir until tender
2. about 5 minutes. Stir in garlic and cook until fragrant
3. about 1 minute. Stir in rice and cook
4. stirring often
5. until rice is lightly toasted
6. about 3 more minutes. Stir in grated tomato
7. chicken broth
8. and tomato sauce; bring mixture to a boil. Stir in jalapeño pepper
9. cilantro
10. and salt; reduce heat to low. Cover the skillet and simmer until liquid has been absorbed
11. about 15 minutes. Do not lift the cover while rice is cooking. Turn off the heat; let rice stand
12. covered
13. for 8 minutes. Fluff with a fork before transferring rice to a serving dish.