Easy Authentic Mexican Rice

Oscar · 29/09/2024



Prep Time

8

Dificult

Medium

Servings

N/A

Description

This easy Mexican rice recipe is cooked with onion powder garlic powder and tomato sauce for a simple side dish Add green bell pepper red bell pepper or fresh tomato to the rice before simmering for extra flavor and color according to your familys taste Use chicken stock in place of water for even more savory flavor

Ingredients

— - ¼ cup canola oil - 1 tablespoon onion powder - 1 tablespoon garlic powder - 1 cup uncooked white rice - 1 ½ cups water - 1 (6.5 ounce) can tomato sauce

Instructions

1. Heat canola oil in a skillet over medium-high heat; season with onion powder and garlic powder. Stir in rice and cook until golden
2. 2 to 4 minutes. Stir in water and tomato sauce; bring to a boil. Reduce heat to medium-low
3. cover
4. and simmer until rice is tender
5. about 15 minutes. Buckwheat Queen