



Mexican TomatoFlavored Rice

Oscar · 29/09/2024



Prep Time

30 mins

Dificult

Medium

Servings

4

Description

Tomatoflavored bouillon adds great flavor to my grandmothers rice recipe It comes out nice and fluffy every time

Ingredients

— - 2 tablespoons vegetable oil - 1 cup long-grain rice - 2 ½ cups water - 1 ½ tablespoons tomato-flavored bouillon powder (such as Knorr®) - 2 pinches onion powder - 2 pinches garlic powder

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Heat oil in a saucepan over medium heat. Add rice and fry until golden brown
2. 2 to 3 minutes. Dotdash Meredith Food Studios Gradually stream water into the saucepan while stirring rice. Stir in tomato powder
3. onion powder
4. and garlic powder. Dotdash Meredith Food Studios Bring mixture to a boil and cook for 2 minutes. Reduce the heat to low
5. cover
6. and cook until rice has absorbed almost all liquid
7. about 15 minutes. Remove from the heat and let sit
8. covered
9. until remaining liquid is absorbed
10. about 5 minutes. Dotdash Meredith Food Studios