



My Favorite Mexican Rice

Oscar · 29/09/2024



Prep Time

50 mins

Difficult

Medium

Servings

6

Description

This is our favorite Mexican rice that weve tried I found it on a different recipe site and tweaked it a little to suit our tastes

Ingredients

- - 3 tablespoons vegetable oil - 1 cup long-grain white rice - 2 ½ cups chicken broth - 1 (4 ounce) can tomato sauce - 1 (4 ounce) can canned chopped green chiles
- drained - 1 small onion
- minced - 2 cloves garlic
- minced - 1 ½ teaspoons salt - ½ teaspoon ground cumin - ¼ teaspoon chili powder - 1 ½ cups shredded Monterey Jack cheese

Instructions

1. Heat vegetable oil in a large skillet over medium heat. Stir in rice; cook and stir until rice is lightly browned and gives off a toasted fragrance
2. 5 to 7 minutes. Stir in the chicken broth
3. tomato sauce
4. green chiles
5. onion
6. garlic
7. salt
8. cumin
9. and chili powder. Bring to a boil
10. then reduce heat to low. Cover and simmer until rice is tender
11. about 25 minutes
12. stirring occasionally. Spread Monterey Jack cheese on top
13. then replace the lid and allow cheese to melt
14. about 5 minutes more.