



Easy Spanish Rice

Oscar · 29/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

8

Description

This easy recipe for Spanish rice was told to me by my girlfriends motherinlaw from Mexico I had to measure the ingredients Never before have they been measured always a handful of this and equal parts of that until it looked right I hope you enjoy it It has become a family favorite in our home I am always asked to make it

Ingredients

- - 2 tablespoons olive oil - 1 ½ cups long-grain rice - 3 cups water - 2 roma (plum) tomatoes
- chopped - 1 cup chopped onion - ¾ cup chopped fresh cilantro
- or more to taste - 1 tablespoon tomato bouillon with chicken flavoring (such as Knorr®)
- or more to taste

Instructions

1. Place a pot over medium-heat heat; add oil and heat until oil shimmers slightly. Pour rice into hot oil
2. stirring constantly
3. until rice is golden to dark brown
4. about 5 minutes. Mix water
5. tomatoes
6. onion
7. cilantro
8. and bouillon into rice. Bring to a boil
9. then turn off heat. Cover the pot tightly with a lid and let sit until liquid is absorbed
10. about 20 minutes. Adjust seasonings as needed. Cook's Note Go easy on the bouillon — start with 1 tablespoon and work from there. You can always sprinkle it on top at the end!