

Mexican Rice

I have been looking for this recipe for a long time. In August 2019 I saw this as a suggestion, then put a couple different versions together, with the key discovering Caldo de Tomate.

Ingredients

1½ Tablespoons Caldo De Tomate (Tomato Bouillon with Chicken Flavor)
¼ teaspoon onion powder
¼ teaspoon garlic powder (or fresh or frozen minced garlic)
1 cup long grain rice
2 Tablespoons Canola Oil
2¼ cups of water (or liquid if used)
Bits of carrots, peppers or peas

Directions

1. Heat oil in a saucepan over medium heat. Fry rice in hot oil until golden brown, 2 to 3 minutes. Stream water into the saucepan while stirring the rice; season with tomato powder, onion powder, and garlic powder and stir.
2. Bring the mixture to a boil and cook at a boil for 2 minutes. Reduce heat to low, place a cover on the saucepan, and cook until the moisture is mostly absorbed by the rice, about 15 minutes. Remove saucepan from heat and let sit covered to let last moisture be absorbed into rice, about 5 minutes more.
3. Remove the lid and fluff the rice to serve!

Options

To use tomato sauce, use ¼ cup of tomato sauce per 1 cup of rice.

Use onions and take them out when done, or not.

Use fresh garlic

From: allrecipes.com/recipe/241258/mexican-tomato-flavored-rice -and- houseofyumm.com/mexican-rice -and- yellowblissroad.com/authentic-mexican-rice/ -and- tastesbetterfromscratch.com/authentic-mexican-rice/

