

# Mexican Rice

by Kathy of *Mocha Moment*

## Ingredients:

¼ cup, or 2 oz. cooking oil  
2 cups long grain rice  
1 chopped onion  
2 tsp minced garlic  
1 tsp paprika  
1 ½ tsp cumin  
1 tsp chicken bouillon  
1 tsp salt  
½ tsp freshly ground black pepper  
½ tsp chili powder (or jalapeños)  
8 oz. tomato sauce  
4 c chicken broth  
1 T freshly chopped parsley

## Directions:

- Heat oil in medium saucepan over medium high heat. Toast rice, stirring occasionally 2-3 minutes.
- Add onion and garlic. Cook about 2 minutes until onion softens and becomes translucent. Season with all spices. Add chili powder. Stir about 30 seconds.
- Pour tomato sauce and chicken broth into saucepan. Bring to boil, stirring once or twice. Reduce heat to low, cover saucepan, and simmer until rice is tender, and liquid is absorbed. About 15-18 minutes.
- Remove pan from heat, and let it sit covered for 5 minutes.
- Fluff with fork. Garnish with parsley and serve.