



## Cilantro Lime Spanish Rice

made with:  
**Castillo de Pinar Organic Extra Virgin Olive Oil, Castillo de Pinar Sofrito Casero, Castillo de Pinar Spicy Peri-peri Tomato Basil**

**Serves 6 to 8**

### Ingredients:

- 3 TBS Organic Extra Virgin Olive Oil
- 1 1/2 cup of Jasmine rice
- 1/4 cup finely chopped onion
- 1/4 cup finely chopped bell pepper
- 1 stalk finely chopped celery
- 4 cloves fresh garlic minced

Zest of 1 Lime

Juice of 1 Lime

2 TBS Chili Powder

1 TBS Cumin

1 TBS Chicken Bouillon Powder

2 TBS Castillo de Pinar Spicy Peri-Peri Tomato Basil

1 12oz jar of Castillo de Pinar Tomato Sofrito Casero

1-1/2 cup of boiling water

1/4 cup fresh chopped cilantro

1/4 cup finely chopped green onions

### Directions:

In a medium skillet, on medium heat, brown the raw jasmine rice in the olive oil until lightly toasted and slightly golden in color.

Add the onion, bell pepper, celery and continue to sauté for 4 to 7 min until soft.

Reduce heat to medium low and add Lime zest, Lime juice, Chili Powder, Cumin, Chicken Bouillon Powder, Peri-Peri Tomato Basil and Tomato Sofrito Casero.

Bring to a low simmer.

Add 1-1/2 cup boiling water to rice mixture and stir. Increase the heat to medium high, allow rice mixture to come to a low boil for 1min. Place the lid on the pot, reduce heat to low.

Cook on low heat for 20 min.

Remove from heat. Let it rest (covered) for 15 min.

Transfer Spanish Rice to a large bowl and toss with the fresh chopped cilantro and green onions.

Salt and Pepper to taste

Serve and Enjoy!