



Mexican Rice



Prep
20 m

Cook
30 m

Ready In
50 m

Recipe By: ginger

"This flavored rice is a local favorite in San Antonio."

Ingredients

3 tablespoons vegetable oil	1 1/2 (8 ounce) cans tomato sauce
2/3 cup diced onion	2 teaspoons salt
1 1/2 cups uncooked white rice	1 clove garlic, minced
1 cup chopped green bell pepper	1/8 teaspoon powdered saffron
1 teaspoon ground cumin	3 cups water
1 teaspoon chili powder	

Directions

- 1 In a large saucepan, heat vegetable oil over a medium-low heat. Place the onions in the pan, and saute until golden.
- 2 Add rice to pan, and stir to coat grains with oil. Mix in green bell pepper, cumin, chili powder, tomato sauce, salt, garlic, saffron, and water. Cover, bring to a boil, and then reduce heat to simmer. Cook for 30 to 40 minutes, or until rice is tender. Stir occasionally.

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