

Mexican Rice

1 tbs. vegetable or olive oil
1 cup white rice
1 can Rotel (tomatoes with green chiles)
1 tbs. ground cumin
Cilantro, for garnish

In a large Dutch oven or skillet, heat the oil over medium-high heat until warm. Toss in the rice and stir to coat. Sauté the rice, stirring occasionally, until the rice has browned in parts (you want it to be a slightly darker color than when you started – not brown in color).

Once rice is browned, add the can of Rotel (with juices). Enjoy the sizzle. Add 1½ cans of water and stir. Add cumin; stir again. Cover, bring to a boil, then reduce the heat to low.

Simmer, stirring occasionally until rice has absorbed the water (about 20 minutes). If needed, add more water until rice reaches desired texture.

Garnish with cilantro.



<https://pineapplehouserules.com/>