

# Traditional Mexican Rice

**Serves**

6

## **Ingredients**

1/4 cups long-grain white rice  
2 1/2 cups cold water  
1/2 cup diced red bell pepper  
1/4 cup finely chopped onion  
1/4 cup minced fresh cilantro  
1/4 cup vegetable oil  
1/3 cup tomato paste (puree)  
2 garlic cloves minced  
Salt to taste

## **Preparation Instructions**

Heat oil in a large, heavy saucepan over medium heat. Add rice and stir until the rice is golden (about 5 minutes). Add the red pepper and onion and cook another 5 minutes. Reduce the heat; add cilantro, tomato paste and garlic (mix well). Add water and salt; raise heat and bring to a boil. Cover tightly and reduce heat to low; simmer for 20-30 minutes or until the water is absorbed. Remove from heat and let sit for 10 minutes before serving.