

Mexican Rice



Ingredients

- 1 cup rice
- 2 cups of chicken broth
- 1 tablespoon butter
- 1 tablespoon olive oil
- 1 medium yellow onion, diced
- 4 cloves garlic, minced
- 1/4 cup tomato paste
- 1 tablespoon freshly squeezed lime juice
- 1/2 cup chopped cilantro
- 1 tablespoon ground cumin
- Salt

Info

- **Prep:** -
- **Cook:** -
- **Serves:** 8
- [Source](#)

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Directions

1. Add rice, chicken broth, and butter into a pot. Bring to a boil on high, stir once and cover. Simmer on low for 20 minutes, then remove from heat and keep covered for 5 to 10 minutes longer.
2. Meanwhile, in a skillet, on medium-low heat cook the onions in oil for 6 minutes or until just about to brown. Add garlic to pan and cook for 30 more seconds. Stir in the tomato paste and cumin and cook for 1 minute. Mix in cooked rice, lime juice, and cilantro, and add salt to taste.

[rice](#), [stock](#), [tomato paste](#), [lime](#), [cilantro](#), [mexican](#)

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