



Restaurant Style Mexican Rice



Ingredients:

- 2 cups long grain rice
- ½ cup vegetable oil
- 8 oz tomato sauce
- 6 stems cilantro (optional)
- 1 tsp salt
- 1 tsp minced garlic
- 4 cups water (or 4 cups chicken lower sodium chicken broth - and no bouillon)
- 1 cube chicken flavored bouillon
- dash cumin
- dash garlic pepper

Method:

1. Heat oil in large frying pan on medium heat.
2. Add rice and cook until golden brown.
3. Add 1 chicken flavored bouillon cube to 4 cups water and microwave for 3 minutes.
4. When rice is brown, add water, tomato sauce, salt, garlic, cumin, and garlic pepper to pan.
5. Stir and cover pan. Let simmer for 30-40 minutes or until all is cooked and there is no liquid left. Fluff before serving and ENJOY.