

Mexican Rice

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	canola or vegetable oil
1 1/2	cups	long grain white rice
1	cup	white onion - chopped
1	teaspoon	garlic - minced
1 1/4	cups	canned crushed tomatoes
1	tablespoon	red chile powder
1	teaspoon	salt
1 3/4	cups	water
		optional ingredients
3/4	cup	baby frozen peas
3/4	cup	corn kernels
1/2	cup	roasted poblano - diced

Heat oil in saucepan over medium high heat and saute the rice until is it opaque and golden, about 5-7 minutes.

Add the onions and garlic and saute for 2 minutes. Stir in the tomatoes, chile powder, salt and water and bring to a boil. Reduce the heat to low, cover and simmer for 30 minutes, or until water is absorbed.

Turn off the heat, uncover the rice, and stir to incorporate added ingredients, if any. Replace the lid and let the rice steam for an additional 10 to 15 minutes. Fluff the rice with a fork and serve.