

# COOK LIKE A MEXICAN

## MEXICAN RICE

### Ingredients

- 2 ¼ cups water
- 1 cup short or long grain rice
- 2 Tbsp oil
- 2-3 cloves of garlic
- 1tsp. whole cumin
- ½ tomato
- ¼ cup yellow onion chopped
- ¼ cup bell pepper chopped
- 1 pkg. Goya sazón (azafrán OR cilantro y tomato flavors) your choice.
- a molcajete

Prep: Grind garlic and cumin in the molcajete with a tsp of water added to make the grinding easier. Grind your spices until there are no whole cumin seeds. When you are done grinding, add some water from your 2/4 cup to the ground spice mixture to make it easier to empty into the rice when it is time. Set the spices aside.

Heat up your pan, and add the oil. Add the uncooked rice and brown it over a low to medium flame for 10 minutes. Adjust the flame if necessary. Stir and turn rice continuously because the rice will burn easily if left unattended. Add bell peppers and onion and continue browning the rice for 5 more minutes. Add the remaining water, add the spice and water mixture from your molcajete, the chopped tomato and your sazón spice package and salt to taste. Stir and cover. Flame should be low to medium. Simmer until water is almost gone from the bottom of the pan. Turn off flame and let the rice sit covered for about 20 minutes. Eat and enjoy!