

## Mexican Rice II



**Rated:** ★★★★★

**Prep Time:** 5  
Minutes

**Ready In:** 30  
Minutes

**Submitted By:**  
Mommyto2

**Cook Time:** 25  
Minutes

**Servings:** 4

"Rice is sauteed with salt, cumin and onion, then simmered with tomato sauce and chicken broth."

### INGREDIENTS:

3 tablespoons vegetable oil	1/4 cup chopped onion
1 cup uncooked long-grain rice	1/2 cup tomato sauce
1 teaspoon garlic salt	2 cups chicken broth
1/2 teaspoon ground cumin	

### DIRECTIONS:

1. Heat oil in a large saucepan over medium heat and add rice. Cook, stirring constantly, until puffed and golden. While rice is cooking, sprinkle with salt and cumin.
2. Stir in onions and cook until tender. Stir in tomato sauce and chicken broth; bring to a boil. Reduce heat to low, cover and simmer for 20 to 25 minutes. Fluff with a fork.

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## Save Time on Dinner

*Makes planning  
easy.  
-- Angela Sackett*



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