

Mexican Rice

Ingredients

1 can whole peeled tomatoes

1 medium onion

2 cups chicken stock

1 1/2 teaspoons salt

1/2 teaspoon ground cumin

1/3 cup neutral cooking oil

2 cups long-grain white rice

1 red capsicum

3 garlic cloves

1/4 cup chopped coriander

Juice from 1 limes

Method

1. Chop the onions, coriander, capsicum and cross chop the garlic.
2. Place the tomatoes and onion in a blender or food processor and puree until smooth. Transfer 2 cups of the tomato mixture to a medium saucepan. Stir in the chicken stock, salt, and cumin and bring liquid to a boil over medium heat.
3. Meanwhile, heat the oil in a heavy Dutch oven over medium to medium-high heat. When the oil is sizzling, add the rice and sauté, stirring frequently until lightly toasted and golden, 8 to 10 minutes. Add the capsicum and cook until they have softened, about 2 minutes, lowering the heat if necessary. Add garlic and cook for an additional 30 seconds.
4. Pour the boiling tomato mixture over the rice and stir to combine. Turn heat to low and cook, covered, until liquid has evaporated and rice is done, about 15 minutes. Remove from heat and gently stir the rice. Re-cover the pot and allow to rest undisturbed for an additional 10 minutes. Add coriander and lime juice; fluff gently with a fork. Taste and adjust seasoning if desired.