

## Authentic Mexican Rice

By Elisa E on December 12, 2007

★★★★★ 1 Reviews



**Prep Time:** 10 mins   **Total Time:** 40 mins   **Servings:** 2-3

### About This Recipe

"This recipe came straight from Mexico and is more authentic and fresh than anything else you will taste this side of the border."

### Ingredients

- 2 tomatoes
- 2 -4 garlic cloves
- ½ cup onions, divided in half
- ½ cup rice
- 1 tablespoon oil
- 1 cup chicken broth
- ¼ cup cilantro

### Directions

1. Boil tomatoes in water until skin bursts.
2. In blender, puree tomatoes, and half of the garlic and onion.
3. Brown rice in oil.
4. Add the rest of the garlic and onion to rice.
5. Pour tomato sauce over rice.
6. Do not stir mixture.
7. Simmer for 5 minute.
8. Add broth and cilantro.
9. Let simmer for 30 minutes (until rice is soft) without stirring.

