

## Hearty Mexican Rice

Makes 6 Cups

October 2014 by Camine Pappas

### INGREDIENTS:

2 C jasmine rice  
3 2/3 C chicken stock  
¾ large green pepper rough dice  
2 large cloves garlic, peeled and cut in half  
½ C diced canned tomatoes (I used low sodium and no flavoring, but you can use flavored if you like)  
1/3 C white onion rough dice  
½ t cumin  
½ t cayenne pepper  
¼ t paprika  
¼ t hot sauce of your choice (can add more!)  
1 T olive oil  
1 T red wine vinegar  
Salt and Pepper to taste



### DIRECTIONS:

In a large deep pan, add the 3 C stock and the rice, and add the green pepper, onion, and garlic. Bring to a boil. Cover, turn heat to very low, and let sit for 20 minutes. When done, empty rice into a bowl. Remove garlic, which will be soft, and mash into the rice. Add the seasonings, hot sauce, olive oil, vinegar, tomatoes and then moisten with the 2/3 C stock as needed. (I ended up adding more when I reheated it and served it.) Add a little more vinegar and hot sauce if it needs more acidity. Can store in fridge for 3 days.

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