

Mexican Rice



FOODSERVICE

SERVING SIZE: 26

Ingredients

- 6 1/2 fluid ounces Water
- 2 1/2 cups Onion, Finely Diced
- 1/4 cup Minced Garlic
- 2 1/6 tablespoons Cumin
- 2 1/6 tablespoons Dry Oregano
- 2 7/8 tablespoons Salt
- 1/2 teaspoon Black Pepper
- 1/2 tablespoon Crushed Red Pepper Flakes
- 4 1/8 cups Rice
- 1 quart **Furmano's Chunky Crushed Tomatoes**
- 1 quart Chicken Broth
- 1/4 cup Cilantro, Chopped

In This Recipe

Preparation

1. In a pot over medium heat, add Olive Oil.
2. Then add Onion and Garlic. Saute' until translucent.
3. Next, add Cumin, Oregano, Salt, Black Pepper, Red Pepper Flakes, and White Rice. Saute' until rice becomes clear.
4. Add Furmano's Chunky Crushed Tomatoes, Chicken Broth, and Cilantro. Bring to a boil and hold for five minutes. Stir constantly.
5. Cover pot, remove from heat, and let steep for 20 minutes.

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