**Mexican Rice**

Serves 6-8

**Ingredients**

2 1/2 cups chicken or vegetable broth

2 medium tomatoes

1 1/2 Tablespoons white onion chopped

2 garlic clove chopped

3 Tbsp. vegetable oil

1 1/2 cups white rice medium size grain.

Salt to taste

1 ½ cups drained and rinsed pinto or black beans, gently heated (optional)

Instructions

Blend the stock, tomatoes, onion, and garlic in a blender until smooth, and set aside.

Heat the oil and rice in a 6 qt. pot over medium high heat. Cook, stirring constantly, until the rice is a light golden brown.

Add the stock and tomato mixture and bring to a simmer. Once the rice is simmering, **cover and cook for 15 minutes**, then **turn off the heat** and let sit with the lid on for an additional 5 minutes. (DO NOT STIR THE RICE OR REMOVE THE LID WHILE IT COOKS).

Using a fork, lightly fluff up the rice, season with salt to taste. Add optional beans, and serve.