



CLASSIC MEXICAN RICE

- 1 cup long grained rice
- 3 tablespoons olive oil
- 1 onion, diced small
- 1 clove garlic, minced
- 1 1/2 teaspoon salt
- 1/4 teaspoon chili powder
- 4 ounces canned tomato sauce
- 2 1/4 cups canned chicken broth
- 1 1/2 cup shredded Monterey jack cheese
- 1/4 cup chopped adobo or chipotle chiles (optional)

In a large skillet, brown the rice in the olive oil.

When browned add the remaining ingredients, and let simmer, covered, over low heat for 25 minutes or until tender. At this point you can also add chopped adobo or chipotle chiles, if desired.

When done, transfer the rice to an 8"x8" casserole dish and top with shredded Monterey Jack cheese. Just before serving melt cheese under a broiler or in a microwave oven.

TIP: I like to soak the rice in chicken stock for an hour before cooking it in the saucepan, gives it a bit more body and fullness.

Serves 4

