Mexican Rice

Ingredients

- 2 Tbsp. oil
- 1 cup rice, uncooked (brown rice preferred)
- 2 cups chicken broth (low-sodium preferred)
- 1 (5.5 oz) can tomato juice OR tomato sauce (low-sodium preferred)
- Salt and pepper, to taste
- 1-2 cans veggies of choice or 1 bag frozen vegetables (optional)

Directions

- 1. Heat oil in skillet over medium heat.
- 2. Add rice and stir until rice is slightly browned.
- 3. Add chicken broth, tomato juice, vegetables, salt and pepper. Stir until well combined.
- 4. Reduce heat to simmer and cover with lid for about 20 minutes, stirring occasionally.
- 5. Once all liquid is absorbed, remove from heat and let stand, covered, for 10 to 15 minutes.

Extension
UtahStateUniversity。



This material was funded by USDA's Supplemental Nutrition Assistance Program -- SNAP. This institution is an equal opportunity provider. Utah State University is an affirmative action/equal opportunity institution and is committed to a learning and working environment free from discrimination, including harassment. For USU's non-discrimination notice, see https://www.usu.edu/equity/non-discrimination.



Mexican Rice

Ingredients

- 2 Tbsp. oil
- 1 cup rice, uncooked (brown rice preferred)
- 2 cups chicken broth (low-sodium preferred)
- 1 (5.5 oz) can tomato juice OR tomato sauce (low-sodium preferred)
- Salt and pepper, to taste
- 1-2 cans veggies of choice or 1 bag frozen vegetables (optional)

Directions

- 1. Heat oil in skillet over medium heat.
- 2. Add rice and stir until rice is slightly browned.
- 3. Add chicken broth, tomato juice, vegetables, salt and pepper. Stir until well combined.
- 4. Reduce heat to simmer and cover with lid for about 20 minutes, stirring occasionally.
- 5. Once all liquid is absorbed, remove from heat and let stand, covered, for 10 to 15 minutes.





