

# THE P•K•P WAY

## Restaurant Style Mexican Rice

Yields about 2 cups of rice



### Ingredients

- ½ cup canned tomatoes, diced or whole
- ½ cup white onion, diced
- 1 garlic clove
- 1 ½ teaspoons tomato bouillon
- Water
- 1 cup Minute® White Rice

### Directions

1. Blend together the tomatoes, onion, garlic, and bouillon. Pour the cooking liquid into a measuring cup and pour in enough water to reach 1 cup.
2. In a large pot or Dutch oven, heat the cooking liquid over medium heat to a boil. Add the rice and stir. Cover and off the heat. Let sit for 7 minutes. Stir with a wooden spoon and fluff with a fork. Serve warm.