

Spanish cooking – Simple Spanish Rice

SIMPLE SPANISH RICE



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PREP TIME

10 mins

COOK TIME

20 mins

TOTAL TIME

30 mins

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INGREDIENTS

- 1 (15 ounce) can diced tomatoes
- 1 to 1½ cups vegetable broth
- 1 cup jasmine rice/ or any rice
- 1 teaspoon EACH cumin, chili powder and salt
- ½ teaspoon EACH black pepper
- Basil or Coriander for garnish

INSTRUCTIONS

1. Drain the diced tomatoes, reserving the juice in a measuring cup. I usually get between ⅓ and ½ cup of tomato juice. In the same measuring cup, measure out the broth (vegetable broth) to equal 1½ cups of total liquid (tomato juice and broth).
2. In a medium saucepan, add the tomato juice and broth, jasmine (any) rice and all of the spices. Bring to a boil, then reduce the heat to low, cover and cook for 20 minutes. Turn the heat off after 20 minutes and let the rice sit covered for another 10 minutes.
3. After 10 minutes, fluff the cooked rice with a fork or spoon. Stir in the reserved diced tomatoes. Season with salt, pepper to taste.

NOTES

I have not tried this recipe with brown rice yet, but I think it should work just as well. Simply up the amount of chicken or vegetable broth to reflect what you would usually use to cook your brown rice.

