



## Fiesta Rice

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- 1 1/2 cups rice
- 2 1/2 cups chicken broth
- 1 Can Ro Tel Tomatoes with lime & cilantro
- 3 cloves finely chopped garlic
- 1/4 of a medium onion
- 2 tablespoons oil

### **Directions**

In a medium sauce pan, heat oil over medium heat. Add in the fresh garlic and onion. Saute for 1-2 minutes until softened.

Add in dry rice. Stir for about 5 minutes until rice becomes a golden brown color.

Add in broth and canned tomatoes.. Stir it up and bring to a boil. Once it starts boiling, turn the heat to low and cover. Let it simmer for 20 minutes and fluff with a fork.

\*You can substitute a can of regular diced tomatoes if you don't have the RoTel tomatoes.