

# Mexican Rice II

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Serves 4

Blue – 6

Purple – 1 (If you use brown rice)

Green – 6

- 2 tsp olive oil
- 1 cup long grain rice, uncooked (brown rice if you are on WW Purple)
- 1 clove fresh garlic
- 1/2 tsp salt
- 1/2 tsp cumin
- 1/4 cup tomato sauce
- 14 oz chicken broth
- 3 Tbsp chopped fresh cilantro

1. In a large saucepan, heat the oil over medium heat
2. Add the rice, stir to coat in the oil and cook until slightly golden
3. Stir in the garlic, salt and cumin
4. Add the tomato sauce and chicken broth
5. Turn the heat to medium high heat and bring the mix to a boil.

6. Once boiling, reduce heat to low, cover with a lid and allow to simmer for 20-25 minutes or until rice is tender
7. Remove from heat, toss in chopped cilantro, stir to combine