

CopyCat Chi-Chi's Mexican Rice

Ingredients

1 cup long grain white rice
2 tbsp vegetable oil
1/2 cup diced onion
2 garlic cloves, minced
1 3/4 cups chicken broth
1/2 cup tomato sauce
1 tbsp chili powder
1 tsp cumin
1/2 tsp salt
1/4 tsp black pepper
2 tbsp chopped cilantro (optional)

Directions

Rinse the rice in a fine mesh strainer until the water runs clear. Drain well.

In a large saucepan, heat the oil over medium heat. Add the onion and garlic and sauté until the onion is translucent.

Add the rice and stir to coat with the oil. Cook until the rice is lightly browned.

Add the chicken broth, tomato sauce, chili powder, cumin, salt, and black pepper. Bring to a boil, then reduce the heat to low and cover with a tight-fitting lid.

Cook for 20-25 minutes or until the rice is tender and the liquid is absorbed. Remove from heat.

Let the rice rest for 5 minutes, then fluff with a fork. Stir in the chopped cilantro if using, then serve hot.