

## Ultimate Mexican Red Rice

### Ingredients

2 medium-large ripe tomatoes, chopped (or 1 can chopped tomatoes drained)

½ cup chopped white onion

2 cloves garlic, chopped

1 tbl. Achiote paste (or powder)

1/3 cup (3 fl. Oz.) safflower or canola oil

2 cups medium or long grain rice

3 cups chicken broth

1 green bell pepper, roasted, seeded, and deveined, then cut into short narrow pieces.

5 fresh flat leaf (Italian) parsley sprigs, chopped – plus a few sprigs for garnishing.

1 tsp. salt

### Directions

In a blender, puree the tomatoes, onion, and garlic. Add the achiote paste and blend until well mixed.

In a heavy saucepan over medium heat, warm the oil. Add the rice and cook, stirring until it starts to turn light gold – about 5 minutes. Stir in the tomato puree and fry, scraping the pan bottom occasionally until the puree is absorbed by the rice. – about 3 minutes. Stir in the broth and add bell pepper, parsley sprigs, and salt. Reduce the heat to medium-low, cover, and cook the rice for 25 minutes. When the rice is almost cooked through, remove the pan from the heat and leave covered for 10 minutes.

Toss the rice with a fork, then spoon into a warmed bowl. Garnish with parsley sprigs and serve.