

**Healthied-Up Restaurant Style Mexican Rice**

This rice tastes just like the Mexican rice from our favorite Mexican restaurant, only healthied-up a bit.

Ingredients:

- 1 x 28oz. can no salt added whole tomatoes
- 1 medium onion, peeled and roughly chopped
- 2 c. no salt added chicken broth
- 1 and ½ tsp kosher salt
- ½ tsp ground cumin
- 1/3 c. canola oil
- 2 c. long grain rice (I often use Basmati as well)
- 1-2 serano or jalapeno chillies, seeded and minced
- 4-5 cloves garlic, pressed
- ¼ c. chopped fresh cilantro (optional)
- Juice of 2 limes plus wedge for serving (optional)

Place tomatoes and onion into a blender and blend until smooth. Pour blended tomatoes into large saucepan and add 2 c. chicken broth, salt and cumin. Bring to a boil over medium heat and simmer at a low boil until ready to add to rice.

In a large Dutch oven with cover, heat oil over medium heat. Add rice when oil starts to sizzle and sauté, stirring, until rice is toasted, about 8-10 minutes. Add serano chilli, cook for approximately 2 minutes, stirring. Add garlic and cook, stirring, for an additional 30 seconds.

Pour boiling tomato sauce over rice and stir to combine. Turn heat to low and cook, covered, until liquid is evaporated and rice is done, approximately 15 minutes. Remove from heat and gently stir rice. Replace cover and let rest for about 10 minutes. Add cilantro and lime juice, if using, and fluff gently with a fork. Serve.