

Spanish Rice



PREPARATION TIME
5 minutes



COOKING TIME
10 minutes



PERFECT PARTNER
baked ham



If you buy the large size of olive oil to save money, but find it does not keep well, store it in the refrigerator and measure out just the amount you need. Refrigerated olive oil should keep for up to one year.

SHOPPING LIST

- bell pepper • chiles
- tomatoes

ON HAND

- olive oil • onion • white rice
- salt • pepper • vinegar

INGREDIENTS

- 2 tablespoons olive oil
- 1 cup chopped yellow onion
- 1/2 cup chopped green bell pepper
- 1 (4-ounce) can chopped mild green chiles, drained
- 1 cup quick-cooking white rice
- 2 cups canned tomatoes
- 2 tablespoons white vinegar
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

SERVES 6

COOK'N Express

- This is a perfect make-ahead potluck dish. To save cleanup time, prepare it in a decorative stove-top safe casserole.

Make Ahead

You can prepare this dish 8 hours ahead and reheat when ready to serve by adding 1 tablespoon water and microwaving on HIGH, covered, for 1 1/2 minutes.

1 Heat oil in a large skillet over medium-high heat; add onion, bell pepper, chiles and rice.



2 Sauté until rice is browned and vegetables are tender, about 5 minutes.

3 Add undrained tomatoes and vinegar to skillet; stir. Cook, stirring frequently, until liquid is absorbed and rice is tender, about 5 minutes.



4 Add salt and pepper; mix. Spoon rice into a serving bowl.

♦ VARIATION

Make this classic recipe a main-dish meal by adding cooked ground beef, pork or turkey. Stuff in hollowed bell peppers.