



WHERE PASSION MEETS THE PLATE

SPANISH RICE

Simple, Flavorful and Always a Crowd Favourite.

Fluffy long-grain rice cooked with bell peppers, tomato sauce, salsa and chicken stock for a rich, aromatic side dish that pairs perfectly with any meal.



SERVINGS
6



PREP TIME
10 MIN



COOK TIME
20 MIN



DIFFICULTY
EASY

INGREDIENTS

- 2 tablespoons neutral oil
- 2 cups long grain white rice (uncooked)
- 1 medium red bell pepper, diced
- 1 medium green bell pepper, diced
- 4 oz tomato sauce
- 4 oz your favorite salsa
- 4 cups chicken stock
- Salt, to taste
- Black pepper, to taste



STEP-BY-STEP

1



Heat the oil

In a large sauté pan with a lid, heat the oil over medium heat.

2



Cook the rice

Add the rice and cook, stirring frequently, until the grains turn white and very lightly brown.

3



Add the sauces

Remove from heat and stir in the tomato sauce and salsa.

4



Add the vegetables

Add the diced red and green bell peppers and stir until evenly combined.

5



Add the chicken stock

Carefully pour in the chicken stock and stir well.

6



Simmer

Return to the heat and bring to a gentle boil. Cover, reduce the heat to low and cook for about 15 minutes, or until almost all the liquid has been absorbed.

7



Finish and serve

Remove the lid and gently fluff the rice with a fork. Continue cooking uncovered over low heat for about 5 minutes to remove any extra liquid. Season to taste with salt and black pepper and serve.