

Restaurant Style Mexican Rice (Serves 4)

Recipe from [Favorite Family Recipes](#)

Ingredients:

3 Tbsp vegetable oil
1 cup long grain rice, uncooked
1 tsp. fresh minced garlic
1/2 tsp. kosher salt
1/2 tsp. cumin
1/2 cup tomato sauce
1 (14 oz.) can chicken broth
3 Tbsp finely chopped cilantro

Directions:

1. Heat oil in a large saucepan over medium heat.
2. Add the rice and gently stir until rice begins to lightly brown.
3. Add the garlic, salt and cumin and stir the rice until it looks golden.
4. Add the tomato sauce, chicken broth, and cilantro and turn the heat up to medium high. Bring the mix to a boil then turn the heat to low and cover the pan with a lid.
5. Simmer for 20 to 25 minutes. Remove from heat and fluff with a fork.

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