

Basic Mexican Rice

2 tablespoons canola oil
1/2 onion, chopped
3 cloves garlic, minced
2 cups white rice
1 14.5 ounce can diced tomatoes
1 10 ounce can Rotel tomatoes (optional - sometimes I leave this out)
2 cups chicken broth (add a little more if leaving out the Rotel)
1 teaspoon cumin
1 teaspoon salt

Heat the oil in a large skillet over medium high heat. Add the onion and sauté 2-3 minutes until softened, then add the garlic and sauté for an additional minute, until fragrant. Stir in the rice and let cook for a few minutes, stirring frequently so the rice does not burn. Stir in the diced tomatoes, Rotel, chicken broth, cumin, and salt, and bring to a simmer. Cover, reduce heat, and let simmer 10-15 minutes, or until liquid is absorbed.

adapted from [The Pioneer Woman](#)