

Mexican Rice

- * 3 tablespoons vegetable oil
- * 1 cup uncooked long-grain rice
- * 1 teaspoon garlic salt
- * 1/2 teaspoon ground cumin
- * 1/4 cup chopped onion
- * 1/2 cup tomato sauce
- * 2 cups chicken broth

Directions:

Heat oil in a large saucepan over medium heat and add rice. Cook, stirring constantly, until puffed and golden. While rice is cooking, sprinkle with salt and cumin. Stir in onions and cook until tender. Stir in tomato sauce and chicken broth; bring to a boil. Reduce heat to low, cover and simmer for 20 to 25 minutes. Fluff with a fork.

Susan

You Go Girl!

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