**Spanish Rice**

RECIPE

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**INGREDIENTS**

* 6 tablespoons oil
* 3 ¾ cups uncooked white rice
* 4 ½ cups chicken stock
* ½ can (#10) tomato sauce
* 3 teaspoons chili powder
* 1 ½ teaspoons cumin
* 3 teaspoon garlic salt
* Optional Ingredients

Cilantro, chopped onion, diced tomatoes, paprika, minced garlic

**DIRECTIONS**

1. Add the oil and rice in a large pot on medium high heat, stirring until translucent (less white, more see-through-ish), about 3-4 minutes.
2. Add in the broth, tomato sauce, chili powder, cumin and garlic salt. Bring to a boil, then lower the heat to simmer.
3. Cover, cooking 20 minutes then letting rest an additional five minutes before fluffing.

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| **Prep Time:** 10 minutes | **Cook Time:** 25 minutes | **Total Time:** 35 minutes | **Yield:** 24 servings |