

Spanish Rice

Source

<https://www.acouplecooks.com/spanish-rice/>

Ingredients

1x

- 1/2 medium white onion (1 cup finely diced)
- 2 tablespoons olive oil
- 2 cups medium or long grain white rice
- 1 1/2 cups salsa
- 1 teaspoon adobo sauce from a can of chipotle peppers*
- 3 cups vegetable broth
- 1/2 teaspoon kosher salt, plus more to taste

2x

- 1 medium white onion (2 cup finely diced)
- 4 tablespoon olive oil
- 4 cup medium or long grain white rice
- 3 cup salsa
- 2 teaspoon adobo sauce from a can of chipotle peppers*
- 6 cup vegetable broth
- 1 teaspoon kosher salt, plus more to taste

3x

- 1 1/2 medium white onion (3 cup finely diced)
- 6 tablespoon olive oil
- 6 cup medium or long grain white rice
- 4 1/2 cup salsa
- 3 teaspoon adobo sauce from a can of chipotle peppers*
- 9 cup vegetable broth
- 1 1/2 teaspoon kosher salt, plus more to taste
 - Notes

*This quantity of adobo sauce doesn't add heat, just flavor. Save the remainder of the can by refrigerating for a few weeks, or place the contents in a sealable container and freeze it for a few months.

Instructions

1. Finely dice the onion.
2. Heat the olive oil in a large saucepan over medium heat. Add the onion and saute for 5 minutes until translucent, stirring occasionally. Add the rice and cook for 2 minutes, stirring occasionally. Add the salsa, adobo sauce, broth, and kosher salt.
3. Bring to a boil. Then reduce the heat to low, cover, and simmer for 20 minutes until all the liquid is cooked out. Remove from the heat and allow to stand for 5 minutes to steam. Fluff with a fork and serve.