

# Spanish Rice Recipe

Lil' Luna

Restaurant-Style Spanish Rice (aka Mexican Rice), that is easy to make and tastes like it came straight from the restaurant, and is the best side dish to any Mexican entree.



4.90 from 750 votes



PREP TIME

5 mins

COOK TIME

40 mins

TOTAL TIME

45 mins



COURSE

Side Dish

CUISINE

Mexican

SERVINGS

8



CALORIES

90 kcal

## INGREDIENTS

- 2 cups long grain rice
- 1/8 cup vegetable oil
- 8 oz tomato sauce
- 6 stems cilantro (optional)
- 1 tsp salt
- 1 tsp minced garlic
- 4 cups water (or 4 cups chicken lower sodium chicken broth - and no bouillon)
- 1 cube chicken flavored bouillon
- dash cumin
- dash garlic pepper

## INSTRUCTIONS

1. Heat oil in large frying pan on medium heat.
2. Add rice and cook until golden brown.

3. Add 1 chicken flavored bouillon cube to 4 cups water and microwave for 3 minutes.
4. When rice is brown, add water, tomato sauce, salt, garlic, cumin and garlic pepper to pan.
5. Stir and cover pan. Let simmer for 30-40 minutes or until all is cooked and there is no liquid left. Fluff before serving and ENJOY.

## NUTRITION

Calories: 90kcal

Carbohydrates: 13g

Protein: 1g

Fat: 4g

Saturated Fat: 1g

Sodium: 447mg

Potassium: 108mg

Fiber: 1g

Sugar: 1g

Vitamin A: 173IU

Vitamin C: 2mg

Calcium: 11mg

Iron: 1mg



KEYWORD

Spanish Rice

**Tried this recipe?**

Let us know how it was!