Abuelita’s Mexican rice (mom’s shortcut recipe with instant rice)

Ingredients:

3 C instant rice

1 large tomato (or 2 small), diced

¼ onion, chopped

Cilantro (1/2 a bunch), chopped

3 “cubitos” or tsp of chicken bouillon (or tomato bouillon – or ½ tsp of each)

½ tsp cumin

¼ tsp garlic powder

3 C water

Instructions:

1. Brown rice in frying pan with 1-2 Tbsp Olive oil, stirring constantly over medium heat
2. Meanwhile, heat water with bouillon and spices (cumin and garlic) in microwave until almost boiling and able to dissolve bouillon
3. Add onion, and cook with rice until starting to caramelize/brown
4. Add water with bouillon dissolved in it and stir until mixed
5. Then add tomato and cilantro to the frying pan with the rice and mix well
6. Cover and cook for about 10-15 min, until the water is absorbed. Then stir to fluff