



Arroz Mexicano

YIELD: 5 servings



INGREDIENTS

MEASUREMENTS

Long grain rice	1 cup
Butter	2 Tbsp
Chicken stock	1 ¾ cups
Chipotle powder	2 Tbsp
SupHerb Farms Fresh Frozen Cilantro Large	2 Tbsp

PREPARATION

1. Melt butter in a 3-quart sauce pan on medium-high heat.
2. Add the rice and stir the rice until it browns.
3. Add the chicken stock. Bring the stock to a boil, then reduce heat and simmer on low for 15 minutes or until the water has been absorbed.
4. Add chipotle powder and SupHerb Farms Fresh Frozen Cilantro. Stir to fluff.

TO SERVE

Serve with meat, poultry or fish entrees.