

INGREDIENTS	MEASUREMENTS
White rice, uncooked	2 cups
Safflower oil	3 Tbsp
SupHerb Farms Fresh Frozen Garlic, minced	1 Tbsp
SupHerb Farms Fresh Frozen Onion Red Roasted	½ cup
Chicken stock	4 cups
SupHerb Farms Fresh Frozen Jalapeno, diced	1 Tbsp
Lime juice, fresh squeezed	2 Tbsp
SupHerb Farms Fresh Frozen Cilantro	2 Tbsp
Salt and pepper	To taste

MEXICAN WHITE RICE PREPARATION

1. Place rice in a large bowl. Cover with hot water. Allow to set for 10 to 15 minutes.
2. Drain rice and rinse well with cold water.
3. Heat safflower oil on high in a large saucepan. Add the rice and stir for 1 to 2 minutes.
4. Stir in SupHerb Farms Fresh Frozen Garlic and Red Onion. Cook for 5 minutes, stirring frequently.
5. Add the chicken stock, SupHerb Farms Fresh Frozen Jalapeno and lime juice. Bring to a boil, cover, and reduce heat to low. Cook for approximately 25 minutes, until the rice is cooked and liquid is absorbed. If the rice is too firm after 25 minutes, add an additional ¼ cup water and cook an additional 5 minutes.
6. Once rice is cooked, remove from heat. Let the rice set for 5 to 10 minutes and then fluff with a fork.
7. Add SupHerb Farms Fresh Frozen Cilantro and season with salt and pepper. Fluff the rice again.

TO SERVE

Serve with Cedar Plank Salmon Topped with Mango Salsa or any Mexican meat, poultry or fish dish.