

Spanish Rice

Swick

Serves 4 to 6 | Active Time: 10 minutes | Total Time: 30 minutes

Step 1: Gathering Your Mise en Place

- 1 onion, finely diced (approx. 1 cup)
 - 1 clove garlic, minced (approx. 1 tsp)
 - 2 cups medium or long-grain white rice*
 - 3 cups stock*
 - 1/4 tsp dried oregano
 - 1/2 tsp ground cumin
 - 1/2 tsp sea salt, or to taste*
- Note: For the rice, we often use a good converted rice as the texture of the final dish is really nice. That being said, any medium or long-grain white rice will do. If using brown rice, the cooking time will likely need to be modified as will the amount of cooking liquid.
- Whichever rice you use, be sure to check the instructions on the package for ratios and cooking times.
- Note: For the stock, we like to use this Faux Chicken Bouillon Powder but a good vegetable stock would also work well.

Step 2: Cooking the Rice

- 3 tbsp olive oil
 - 1 to 2 tbsp tomato paste
 - 1/2 cup diced tomatoes*
 - 1/2 bunch cilantro, roughly chopped
 - 1/2 cup Cashew Sour Cream, optional
 - fresh lime wedges, optional
- To cook the rice, heat a large pan (with a lid) over medium to medium-high heat, and then add the oil.
- Next, add the onion and a pinch of salt and cook until they start to soften and become translucent — approximately 5 to 8 minutes. Next, add the rice and stir to coat it in the oil. Continue to cook and stir the rice until it starts to toast and turn a nice golden color — again, approximately 5 to 8 minutes.
- Next, add the garlic and cook for another 30 seconds or so.
- At this point, add the stock, dried oregano, cumin, and salt. ***Note: The amount of salt will ultimately depend on the saltiness of the stock used. Stir to combine the ingredients and then bring the mixture to a gentle boil.
- Next, turn down the heat, cover the pot and let the rice cook for 15 to 20 minutes, or according to the instructions on the package.
- Once the rice is done, turn off the heat and let the rice rest for 5 minutes.
- Next, fluff the rice and then add the tomato paste and diced tomatoes. Stir to combine and then cover and let sit for another 5 minutes.
- Lastly, taste the rice for seasoning, add a bit more salt, and a bit of black pepper. Finish the rice with freshly chopped cilantro and serve with a bit of Cashew Sour Cream and a squeeze of fresh lime juice, if desired.