

Spanish Rice Recipe

Ingredients

- 2 c. rice
- $\frac{1}{3}$ - $\frac{1}{2}$ cup oil
- 1 small can tomato sauce
- 6 stems cilantro (optional)
- 1 tsp. salt
- 1 tsp. minced garlic
- 4 c. water
- 1 chicken flavored bouillon cube
- dash of cumin
- dash of garlic pepper

Instructions:

Heat oil in a large frying pan on medium heat.

Add rice and cook until golden brown.

Add 1 chicken flavored bouillon cube to 4 cups water and microwave for 3 minutes.

When rice is brown, add water, tomato sauce, salt, garlic, cumin, and garlic pepper to the pan.

Stir and cover the pan. Let simmer for 40 minutes to an hour