

Mexican Red Rice

July 7th, 2021

This recipe serves: 4

Prep Time: 00:15

Cook Time: 00:15

Rice is a staple for Mexican food. It can turn nearly any snack into a meal. This is an easy, traditional Mexican Rice that will accompany any Latino dish. You can add chopped, roasted Jalapeños for additional flavor. In order to scale, measure 1/4 dry Rice per serving. Measure out the Rice to Water ratio at 1:2.

Ingredients:

2 Cups Water

1 Tablespoon Tomato Paste

1 Teaspoon Olive Oil

1 Clove (1/2 Teaspoon) Garlic, finely minced or 1/8 Teaspoon Garlic Powder

1/8 Teaspoon Ground Cumin

1 Pinch Salt

1 Cup Long Grain Rice

2 Tablespoons Fresh Cilantro, finely chopped

1/2 Lime, juiced (1 Tablespoon or 1/2 fluid ounce)

Directions:

Measure the Water. Add the Tomato Paste to the Water and whisk until no lumps remain.

Stovetop Method

In a large pot (5 or 6 quarts), add the Water/Tomato Paste mixture.

Mix in the Olive Oil, Garlic, Cumin, and Salt.

Bring the Water to a Boil.

Add the Rice. Mix well and cover with the lid.

Reduce the heat to Low, and simmer for 20 minutes, ensuring that all the water has been absorbed by the Rice.

Fluff the Rice lightly with a fork. Mix in the Cilantro and Lime Juice.

Instant Pot Method

In a large Instant Pot (5 or 6 quarts), add the Water/Tomato Paste mixture.

Mix in the Olive Oil, Garlic, Cumin, Salt, and the Rice.

Seal the Instant Pot and set it to cook using the Rice setting (or set on Low for 8 minutes).

Start the Instant Pot cooking process. When the cooking time has finished, immediately release the pressure manually.

After the pressure has been released, open the Instant Pot and check the rice for doneness.

If the Rice is still too al dente, immediately close the lid and let it rest for about 10 minutes.

Fluff the Rice lightly with a fork. Mix in the Cilantro and Lime Juice.

Serve.

If the Rice didn't turn out right...

Watery Rice: Rice was under-cooked. Next time, cook for a few additional minutes.

Rice is burnt, chewy, or crunchy: Rice was overcooked, or not enough Water.

Sticky Rice: Too much water.