

SPANISH RICE RECIP AND COOKING STEPS



MAIN INGREDIENTS

- 2 cups of your choice of rice (I like parboiled rice because it takes less time to cook)
- 1 envelope of Sazón Goya (this is to give color and extra flavor, if you do not have Sazón, you can use 2tbs of tomato paste and ½ tbs of paprika)
- 2 tbsp. of your choice of cooking oil
- Pinch of Salt (skip this ingredient if you are using Adobo)
- 1/2 tsp. ground cumin (skip this ingredient if you are using Adobo)
- Pinch of ground black pepper (skip this ingredient if you are using Adobo)

SPICES: Can substitute all these spices if you make your own sofrito (veggie paste). The instructions to make sofrito are included.

- 1/4 lb. chopped cilantro (substitute with dried cilantro leaves)
- 1/4 lb. chopped oregano (substitute for dried oregano leaves)
- 1/2 red bell pepper, finely chopped
- 1 tsp. mince garlic or garlic powder (skip this ingredient if you are making your own sofrito)

ADDITIONAL OR OPTIONAL INGREDIENTS

- 2 c. low-sodium chicken broth cubes
- 1 Can of whole kernel corn
- ¼ lb. country ham, cubed or Italian sausage
- 1 Can of beans (black or pink) or pigeon peas

- Spanish slice manzanillo Olives with red pepper
- 1 tbsp. freshly chopped cilantro, for garnish

SOFRITO RECIPE: Must make before starting this process and save in refrigerator. Grind all the ingredients in a food processor or blender until you make a green paste. Control the quantities depending on how much sofrito you want to make. I use sofrito in EVERYTHING so I always make a lot). Add splashes of water if needed but do not make the paste too liquid.

- 3 Onions (chopped)
- 3 bunches of Fresh cilantros (chopped)
- Fresh garlic or minced garlic
- Fresh Oregano leaves (use dry oregano leaves if you cannot find fresh oregano)
- 4 Bell peppers (red, yellow, green, orange)

Directions

Step1: Heat oil in a medium, heavy saucepan over medium-high heat. Add ham (optional) to pan; cook until brown, about 3 minutes. Stir in all of your chosen spices. Stir occasionally, scraping up brown bits from bottom, until vegetables are soft and translucent. Add sazón for color. Cook until fragrant, about 30 seconds.

Step2: Add rice to pan. Cook, stirring frequently, until coated in oil and toasted, about 1 minute. Stir in pigeon peas, tomato sauce, olives and 1½ cups water; using a wooden spoon, stir once and bring rice mixture to a boil. Cook, uncovered, until water is evaporated, about 10 minutes. Gently stir rice from bottom up.

Step3: Lower heat to medium low and cook, covered, until rice is tender, about 15 minutes. Remove saucepan from heat. Gently fluff rice with fork. Cover pan and let stand 5 minutes.

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