



Cilantro Rice

Serves 1

Ingredients:

- 1/3 cup Vegetable Oil
- 4 cups White Rice
- 1 cup Onion , diced
- 2 Tbsp. Garlic , minced
- 2 quarts Chicken Broth
- 1/2 cup Cilantro Leaves, chopped
- 2 Roasted Poblano Chiles

Directions:

1. To roast peppers, place on a hot grill or in a broiler until pepper skin blisters and becomes evenly blackened. Remove from heat and place in a plastic bag and seal to “sweat” peppers for 10 minutes. Remove from bag. Peel, stem and seed peppers, cut into thin strips. Set aside.
2. Heat vegetable oil in a large-heavy skillet, add rice and sauté until slightly golden brown. Add the onion, garlic and continue sautéing for about 5 minutes, or until onion and garlic are slightly soft.
3. Stir in chicken broth and bring to a boil. Add cilantro and poblano strips. Cover pan and simmer on low heat for 20 minutes, or until most of the liquid has evaporated. Set aside.