



Green Chile Rice

Serves 1

Ingredients:

- 1 oz. vol. Vegetable Oil
- 2 cups Onions
- 1 Tbsp. Garlic , minced
- 1 tsp. Kosher Salt
- 1/3 cup Lime Juice
- 2 cups Water
- 1 cup Long Grain White Rice
- 1 cup Canned Green Chiles , drained and rinsed
- 2 Tbsp. Fresh Cilantro , chopped

Directions:

1. Heat olive oil in saucepot over medium heat. Add onions and garlic and cook just until translucent.
2. Add salt, lime juice and water and bring to a simmer.
3. Add rice and stir.
4. Reduce heat to low and close with lid.
5. Continue cooking approximately 20-30 minutes or until water is evaporated and rice is fully cooked.
6. Fold in green chiles and fresh cilantro.
7. Fluff rice with fork and hold hot for service.