Spanish Rice

Ingredients

- 2 tablespoons olive oil (can use up to 1/4 cup)
- 1 onion, chopped
- 1 garlic clove, minced
- 2 cups medium or long-grain white rice
- 3 cups chicken stock (can use water)
- 1 heaping tablespoon tomato paste or 1 cup of diced fresh or cooked tomatoes, strained
- Pinch of oregano
- 1 teaspoon salt

*Check the instructions on the rice package for the proportions of liquid to rice. They can range from 1:1 to 2:1. If your rice calls for 2 cups of water for every cup of rice, then for this recipe, use 4 cups of stock for 2 cups of rice.

Instructions

1. In a large skillet brown rice in olive oil, medium/high heat. Add onion and garlic. Cook onion rice mixture, stirring frequently, about 4 minutes, or until onions are softened.
2. In a separate sauce pan bring stock to a simmer. Add tomato sauce, oregano, and salt. Add rice to broth. Bring to a simmer. Cover. Lower heat and cook 15-25 minutes, depending on the type of rice and the instructions on the rice package. Turn off heat and let sit for 5 minutes.

Source:
http://www.simplyrecipes.com/recipes/spanish_rice/