

GUATEMALAN RICE (ARROZ GUATAMALTECO)

Guatemalan rice is a delicious white rice with some added vegetables. It is really easy to make and a wonderful side dish for just about anything. Use whatever vegetables you have on-hand, any mix will do even frozen. Enjoy!

PREP TIME: 10 mins. COOK TIME: 20 mins TOTAL TIME: 30 mins
Serves: 4



INGREDIENTS

- 2 cups long grain rice
- 2 tablespoons oil
- 1 cup mixed vegetables (carrots, celery, sweet red peppers, finely chopped, and green peas)
- Salt and pepper, to taste
- 4 cups chicken stock

INSTRUCTIONS

1. Heat oil in heavy saucepan and add rice.
2. Sauté lightly until rice has absorbed the oil, being careful not to let it color.
3. Add mixed vegetables, salt, pepper, and chicken stock.
4. Bring to a boil, cover, and reduce heat to low.
5. Cook for about 20 minutes until rice is tender and the liquid has been absorbed.
6. Serve hot