

Restaurant-Style Mexican Rice

Yield: 4 min
Total Time: 20 min

Recipe from: <https://www.recipeschoose.com/recipes/romo-s-mexican-restaurant-virgin-margarita-recipe>

Ingredients:

- 3 tablespoons olive oil
- 1/2 medium onion chopped
- 2 cups basmati rice well rinsed and drained*
- 3 garlic cloves minced
- 3 jalapeno peppers seeded, deveined, minced
- 3 cups low sodium chicken broth
- 1 cup tomato sauce
- 14 ounces fire roasted tomatoes well drained
- 2 teaspoons tomato bouillon or 2 chopped cubes, with chicken flavor see notes**
- 3 tablespoons green chiles mild chopped
- 1/2 teaspoon ground cumin EACH, chili powder, dried oregano
- 1/4 teaspoon ground coriander EACH, smoked paprika, salt
- chopped cilantro finely
- lime juice

Nutrition:

1. Calories: 570 calories
2. Carbohydrate: 98 grams
3. Fat: 15 grams
4. Fiber: 6 grams
5. Protein: 14 grams
6. SaturatedFat: 2 grams
7. Sodium: 470 milligrams
8. Sugar: 8 grams

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