



Noreen's Kitchen

Homemade

Spanish Style Rice-A-Roni

Ingredients

2 cups parcooked or long grain rice	2-3 cloves garlic, minced
1 cup broken angel hair or vermicelli pasta	4 cups tomato and chicken broth
1, 14 ounce can petite diced tomatoes	(see note)
1/2 cup onion, chopped	2 tablespoons taco seasoning
1/2 cup bell pepper, chopped	4 tablespoons butter

Step by Step Instructions

Melt butter in a large heavy bottomed skillet or stock pot over medium high heat.

Add onion, garlic and bell pepper. Stir well to coat.

Add rice and broken pasta to the pan and stir to coat.

Continue over medium high heat, stirring occasionally until the pasta and the rice take on a nutty aroma and a slightly toasted appearance. You may hear popping during this process.

Add taco seasoning and stir well.

Add tomato chicken broth and tomatoes and stir well to combine.

Bring to a simmer, turn down to medium heat and cover. Cook for 15 to 18 minutes or until the majority of the liquid appears to have been absorbed. Do not remove the lid.

Turn off the heat and remove the pan to a cool burner or trivet. Allow to sit and steam for 10 to 15 minutes before fluffing and serving.

NOTE: I have used Knorr Caldo Tomate con sabor Pollo. Or Tomato broth with chicken. This bullion can usually be found in the Latin foods section of your grocery store. It has a red cap and is next to the chicken and beef bullions.

Enjoy!