



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

MEXICAN FRIED RICE

¾ cup uncooked brown or long grain white rice

2 tablespoons butter or margarine

1 can (14.5 ounces) chicken broth

½ cup sliced green onion

1 clove garlic, minced

1 can (4 ounces) chopped green chilis

1 medium tomato, chopped

½ cup frozen peas

¼ to ½ teaspoon chili powder

1. In large skillet, cook rice in butter over medium-high heat for 5 minutes or until golden brown.
2. Stir in broth, green onion, and garlic; bring to boil. Cover, reduce heat, and simmer for 30 minutes or until rice is tender and liquid is absorbed.
3. Stir in remaining ingredients; cook until heated through.

Makes 6 servings.

