

Spanish Rice

Ingredients

- 1 tbl olive oil
- 1 tbl butter
- 1 cup rice
- 1 cup chicken broth
- 1 cup tomato sauce
- 1 ½ tsp chili powder
- 1 tsp cumin
- ½ tsp garlic powder
- ½ tsp dried oregano

Directions

1. Melt olive oil and butter together in a medium sauce pan over medium high heat. Add rice and stir to coat. Cook for about 2 to 3 minutes, stirring frequently, until rice is toasted.
2. Add chicken broth, tomato sauce and seasonings. Increase heat to high and bring to a boil, stirring occasionally.
3. Reduce heat to low and cook with pan covered for 25 minutes.
4. Remove from heat and let rest for a few minutes. Then remove cover and fluff with a fork.