

# Betty's Quick and Easy Spanish Rice--Recipe by Liz1060



Published on 13 Jun 2012

In this video, Betty demonstrates how to make Quick and Easy Spanish Rice. This recipe was sent to bettyskitchen by Liz1060. It tastes great, and is a wonderful accompaniment for a Mexican dinner. Thanks, Liz!

## Ingredients:

2 cups water  
½ cup of your favorite slasa (For a richer flavor, you may add more salsa.)  
½ teaspoon salt  
1 tablespoon vegetable oil  
1 cup white rice

Put 2 cups of water, ½ cup (or more) of your favorite salsa, and ½ teaspoon salt into a large saucepan and bring to a boil. In the meantime, heat 1 tablespoon vegetable oil in a skillet, add 1 cup of white rice, and brown well, stirring constantly as it begins to brown. Pour the browned rice into the boiling mixture. Cover, reduce heat to low, and cook for 20 minutes. Spoon out into a nice serving bowl and serve immediately. YUM! Thanks, Liz, for a quick and great-tasting accompaniment for a Mexican dinner. I hope everyone enjoys Liz's Quick and Easy Spanish Rice! Love, Betty