

Betty's Spanish Rice Ole! Recipe



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In this video, Betty demonstrates her super easy and tasty Spanish Rice recipe. She will be serving this with her entree, Casa Betty Burritos in her Mexican dinner tonight.

Ingredients:

4 cups cooked rice (I used Minute rice, but you may use regular rice, if you prefer.)
1/2 large onion, chopped finely
1/2 green bell pepper, chopped finely
1/2 red bell pepper, chopped finely
1 clove garlic, minced
2 tablespoons extra virgin olive oil
2 cups bottled salsa
1 tablespoon taco seasoning mix
salt, to taste
pepper, to taste

Prepare rice according to package directions, in order to have 4 cups cooked rice. Set aside. Pour 2 tablespoons olive oil into a medium-sized skillet. Add 1/2 finely chopped large onion, 1/2 finely chopped green bell pepper, 1/2 finely chopped red bell pepper, and 1 minced clove of garlic. Saute over low heat, until all vegetables are softened, about 5 to 10 minutes. Add sauted vegetables, 2 cups salsa, and 1 tablespoon taco seasoning mix. Season with salt and pepper to taste. Now, stir, combining all ingredients thoroughly. When everything is completely combined, return the mixture to the cooktop, and heat, just until your Spanish Rice Ole! is warm and ready to serve. This dish is delicious with any Mexican meal--or even by itself!