

# *Eat Your Heart Out Edibles*

Personal Chef Service and Made-to-Order Bakery

*"Eat Hearty Without the Headache!"*



## *Chef Annie's Lazy Woman's Spanish Rice*

### **INGREDIENTS:**

2 cups cooked white basmati rice

1/4 cup onion, minced

2 cloves garlic

3-4 tablespoons tomato paste

1/2 tsp garlic powder

1/2 tsp onion powder

1 tsp Cumin

1 tsp paprika

1 tsp chili powder

7oz jar diced green chilis



1/4-1/2 cup tomato puree

1/2 cup frozen peas

Scallions and cilantro for garnish (optional)

### **DIRECTIONS:**

- ♥ Sautee onion and garlic until soft.
- ♥ Add tomato paste, garlic powder, onion powder, cumin, paprika, chili powder and diced green chilis. Stir and cook for about 30 seconds.
- ♥ Add cooked rice and tomato puree (be sure not to add too much, do a little at a time).
- ♥ Cook for about 10 minutes then add frozen peas and cook until heated through.
- ♥ Garnish with scallions and cilantro if desired.

\* You could easily turn this into paella - just add shredded chicken and shrimp or chorizo (or a combination of any of those) and you're all set!

Compliments of Eat Your Heart Out Edibles

[eatyourheartoutedibles.com](http://eatyourheartoutedibles.com)