

Salsa Verde Rice



Trisha's Dishes

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This is without a doubt, the easiest Salsa Verde Rice recipe you will ever find. It is the perfect side dish for your favorite Mexican seafood or chicken entrees. We've tried several recipes and this one reminds us of the rice served at our favorite Mexican restaurant.

Servings: 6

Prep Time: 10 minutes

Cook Time: 20 minutes

Ingredients:

- ☑ 2 tablespoons oil **go lite!*
- ☑ ¼ tablespoons chopped onion
- ☑ ¼ cup (3 mini peppers) chopped peppers (green, red, yellow or a little of each)
- ☑ 1 Hot & Sweet Cherry Pepper, chopped
- ☑ 6 Jalapeno peppers. chopped
- ☑ 1 ½ cups uncooked white rice
- ☑ 2 cups chicken broth **go lite!*
- ☑ 1 cup chunky Salsa Verde

**look for products with fewer calories, less fat and less sodium*

Note: Try substituting ½ cup of the white rice with multi grain rice, a few more calories but a great taste and texture.

Instructions:

1. Heat oil in a large, heavy skillet with a tight fitting lid over medium heat.
2. Stir in onion and peppers, cook until tender, about 5 minutes.
3. Add rice and spicy peppers; stir to mix well with vegetables.
4. Sauté over medium heat until rice begins to brown, stirring frequently.
5. Stir in chicken broth and salsa.
6. Reduce heat to low, cover and simmer for 20 minutes, until liquid is absorbed and rice is tender.

To Serve:

- ◇ Fluff and spoon into pre-warmed serving dish.

◇ **Tip:** DO NOT OVERCOOK. Simmer just until liquid is absorbed. Keep warm in microwave until ready to serve.