

# Meksika Pilav?

Authentic Mexican rice recipe with tomatoes, onions, and cumin. Perfect side dish for tacos, enchiladas, and Mexican mains. Ready in 30 minutes!

10 min

HAZIRLIK

20 min

PI?IRME

30 min

TOPLAM

6

PORSIYON

Easy

ZORLUK

Meksika Pilav?

## Malzemeler

- 1 cup rice
- 2 cup water
- 2 tbsp canola oil
- 8 oz tomato
- 1 onion
- 2 clove garlic
- 1 carrot
- 1 cup pea
- 1 jalapeno pepper
- 1 cup vegetable broth
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp chili powder
- 1 tsp cumin
- 2 tbsp cilantro (coriander)

## Yap?l???

- Prepare the rice**

Rinse 1 cup of rice in a fine-mesh strainer under cold running water until the water runs clear, about 1-2 minutes. Drain thoroughly and set aside.
- Prepare the vegetables**

Dice 1 onion into small pieces. Mince 2 cloves of garlic. Dice 1 bell pepper into small pieces.
- Toast the rice**

Heat 2 tablespoons of oil in a large, heavy-bottomed saucepan over medium heat (160°C/320°F). Add the drained rice and cook, stirring constantly, for 3-4 minutes until the rice turns golden brown and makes light crackling sounds.
- Build the flavor base**

Add the diced onion, minced garlic, and diced bell pepper to the toasted rice. Cook, stirring frequently, for 3-4 minutes until the onion becomes soft and translucent.

**5 Add liquids and seasonings**

Stir in 1 cup of tomato sauce and 2 cups of water or broth. Add 1 teaspoon each of salt, cumin, chili powder, and black pepper. Mix well to combine all ingredients.

**6 Add remaining vegetables**

Stir in 1 cup of mixed vegetables (such as corn, peas, or diced carrots). Bring the mixture to a rolling boil over medium-high heat.

**7 Simmer the rice**

Once boiling, immediately reduce heat to low and cover tightly with a lid. Simmer for 18-20 minutes without lifting the lid, until the rice is tender and has absorbed most of the liquid.

**8 Rest and serve**

Remove from heat and let stand, covered, for 10 minutes to allow the rice to finish steaming. Fluff with a fork and garnish with 2 tablespoons of chopped fresh cilantro before serving.

## ?puçlar?

Rinse the rice in cold water until the water runs clear to remove excess starch, which prevents the grains from sticking together during cooking.

Use a heavy-bottomed saucepan or cast iron pot to prevent hot spots that can burn the rice during the toasting phase.

Toast the rice until it's golden brown and makes a slight crackling sound when stirred - this creates the foundation for perfectly separate grains.

Resist the urge to lift the lid while the rice is simmering, as this releases crucial steam needed for even cooking.

If the liquid evaporates before the rice is tender, add warm broth or water in small increments to finish cooking.

Let the finished rice rest off the heat for 10 minutes before serving to allow excess moisture to redistribute and prevent a mushy texture.

Fluff the rice with a fork rather than a spoon to avoid mashing the grains together.

For extra flavor, sauté the onions and garlic until fragrant before adding the toasted rice to build layers of taste.