

# Salsa Rice

1 tablespoon vegetable oil  
1¼ cups white rice\*, uncooked  
1 onion, chopped  
½ green pepper, chopped

1 cup salsa  
2 cups water  
2 teaspoons chili powder



1. Heat oil in a deep pan over medium heat. Sauté rice, onion, and green pepper until the rice is browned and onions are soft, stirring frequently.
  2. Stir in salsa, water and chili powder.
  3. Bring to a boil, uncovered, at medium heat. When boiling, turn down to medium low.
  4. When you can see holes or “craters” in the rice, put the lid on tight.
  5. Turn heat to low and simmer for 15 more minutes without peeking or letting the steam escape.
- \* If using brown rice, cook 20 minutes longer.