



Hombres® Rice Verde

- 2 cups uncooked long-grain rice
- 1 cup Hombres® Texas Campfire Verde Salsa
- $\frac{1}{2}$ medium onion, coarsely chopped
- 1 jalapeno or poblano pepper, coarsely chopped (*optional*)
- $\frac{1}{3}$ cup vegetable or olive oil
- 1 medium carrot, cut into $\frac{1}{4}$ -inch dice
- $3\frac{1}{2}$ cups chicken broth
- $\frac{1}{2}$ zucchini, cut into $\frac{3}{8}$ -inch dice (*optional*)
- 1 cup corn or baby peas (*optional*)
- $\frac{3}{4}$ cup chopped cooked Chicken or Cornish Game Hen (*optional*)

In a small frying pan sauté the poblano, onions and carrots in 2 tablespoons of olive or vegetable oil until the onions are glazed, about 10 minutes. In a large heavy saucepan, heat the $\frac{1}{3}$ -cup oil over medium-high heat. Add the rice and cook, stirring continually, until the rice turns a light golden color, about 6 - 8 minutes. Do not let it scorch. Add Hombres™ Texas Campfire Verde Salsa, scraping the bottom of the pan and continuously stirring to keep the mixture from sticking, for 4 to 6 minutes, or until most of the liquid has been absorbed. Add the chicken broth and stir. Add the carrots and onions. Then add the Chicken or Cornish Game Hen, zucchini, corn or peas (*if using these ingredients*) and reduce the heat to medium-low. Cook the rice uncovered and undisturbed until almost all of the broth has evaporated and little bubbles form in the surface. Place a lid on the pan and reduce the heat to very low, and cook for 5 minutes more. Just before serving, turn the rice over from the bottom.