

Red Chile Rice with Vegetables

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This is an easy to make side dish with great flavor and can accompany any protein dish.

Ingredients

Rice

- 2 Tablespoons sunflower, or olive, oil
- 1 1/2 cups long grain (jasmine or basmati) rice
- 2 teaspoons New Mexico red chile powder (mild)
- 2 teaspoons azafran (Native American saffron)
- 1 teaspoon kosher salt
- 3 cups water

Add

- 1 Tablespoon sunflower oil
- 1 cup carrots, diced
- 1 cup frozen corn kernels
- 1 cup frozen peas
- 2 Tablespoons green onions, sliced

Directions

1. In a saucepan heat oil over high heat, until hot. Add rice and cook, stirring constantly for 3 minutes. Add water, red chile, azafran, salt, and stir. Bring to a boil, cover, reduce heat, and simmer for 15 minutes or until done. Follow instructions according to the package of rice you use. Different types of rice have different instructions. Remove from heat.
2. In a cast iron skillet, or a sauté pan, add sunflower oil. Add carrots and corn. Sauté over medium to high heat for 5 minutes, stirring to prevent burning.
3. Add frozen peas. Stir and cook for another 3 minutes.
4. Add cooked rice and stir to ensure all ingredients are evenly mixed.
5. Add green onions. Stir again and cook one more minute until green onions are mixed into the dish.

Remove from heat and serve hot as a side dish.

Serves 8 to 10 people