

Mexican Red

Ingredients

- 300 g tomatoes
- 2 jalapenos
- 2 large cloves garlic, unpeeled
- 2 green onions, sliced thin
- ½ cup chopped cilantro
- 2 tbsps oil
- 1 ½ cups rice
- Salt

Method

1. Roast tomatoes on lined baking sheet under broiler. Cool, peel and scrape tomatoes and juices in food processor.
2. Roast chiles and garlic cloves in dry heavy skillet over medium heat, turning occasionally, until blackened in spots and softened. Remove pepper stems, and add to food processor.
3. Process tomatoes, chiles and garlic until smooth. Add 1 cup water (or stock) to get 3 cups liquid. Add about 1 tsp salt.
4. Heat oven to 400°F. Heat oil in sauce pan over medium heat. Add rice and cook for 5 minutes, stirring frequently. Add tomato mixture and cook for 15 minutes, stirring frequently. Add salt and pepper to taste.