

Mexican Red

Ingredients

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

Method

1. Roast tomatoes on lined baking sheet under broiler. Cool, peel and scrape tomatoes and juices into a bowl.
2. Roast chiles and garlic cloves in dry heavy skillet over medium heat, turning occasionally, until blackened in spots and soft. Remove stems and seeds from chiles, and add to food processor.
3. Process tomatoes, chiles and garlic until smooth (or stock) to get 3 cups liquid. Add about 1 tbsps oil to processor and blend until smooth.
4. Heat oven to 400°F. Heat oil in sauce pan or shallow roasting pan. Add rice and stir until well coated. Add liquid and bring to boil. Reduce heat to low, cover and simmer until rice is tender, about 20 minutes. Remove from heat and let stand, covered, for 5 minutes. Fluff with fork and serve.