

# MEXICAN TOMATO RICE

## Ingredients

3 tomatoes, chopped finely  
1 onion, chopped finely  
2 tbs oil  
2 tsp MA's Garlic Paste  
1 tsp MA's Cumin Powder  
2 tbs Pasta Roma Pasta Sauce  
1 ½ tsp salt  
1 ½ cups basmati rice  
Water



Preparation time  
10 min.



Cook time  
10 min.



Serves  
4 Persons



Parental supervision required for  
using knives and the rice cooker.

1



Wash the rice and put aside.

2



Heat the oil in a rice cooker and add the onion. Cook until the onion is translucent.

3



Add the garlic, cumin and sauté for 1 minute.

4



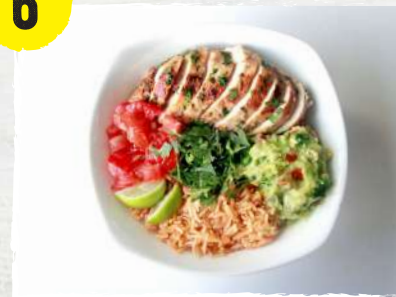
Add the tomatoes, pasta sauce, salt, basmati and enough water to cook the rice in your rice cooker. Usually, this is measured by filling the water to the first knuckle of your middle finger above the rice.

5



Once cooked, fluff with a fork.

6



Garnish with fresh coriander leaf and serve with guacamole, lime/coriander chicken and a wedge of lime.



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