

The logo for Niño Blanco Salsa features the brand name "Niño Blanco" in a white, serif font on a green, wavy banner. To the right, the word "Salsa" is written in white inside a red, starburst-shaped circle.

Niño Blanco Mexican Rice

Ingredients:

2 Tablespoons butter
1/2 of a medium yellow onion, diced
1 clove garlic, minced
2 cups instant rice
1-1/2 teaspoons salt
1 teaspoon chili powder
1/2 teaspoon sugar
1 12 ounce container Niño Blanco Medium Salsa
1-1/2 cups (15oz can) chicken stock
1 small can petite diced tomatoes, drained well

Directions:

Melt butter in medium sized sauce pan on medium high heat. Sauté onion and garlic for 3 minutes on medium high heat. Add rice and spices and sauté for 2 minutes on medium high heat. Add Niño Blanco Medium Salsa and mix in thoroughly. Slowly add chicken broth. Add tomatoes and mix in thoroughly. Cover and bring to a hard boil. Remove from heat and let stand for 10 minutes. Fluff and serve.

Note:

Yield for 6 to 8 people. Can easily be cut in half. Enjoy!