

Mexican Rice

Authentic Mexican rice recipe with tomatoes, spices, and vegetables. Restaurant-style arroz rojo that's fluffy, flavorful, and perfect as a side dish.

10 min

PREP

20 min

COOK

30 min

TOTAL

6

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup rice
- 2 cup water
- 2 tbsp canola oil
- 8 oz tomato
- 1 onion
- 2 clove garlic
- 1 carrot
- 1 cup pea
- 1 jalapeno pepper
- 1 cup vegetable broth
- 1 tsp salt
- 1 tsp black pepper
- 1 tsp chili powder
- 1 tsp cumin
- 2 tbsp cilantro (coriander)

Instructions

1 Prepare the rice

Rinse 1 cup long-grain white rice in a fine-mesh strainer under cold running water, stirring with your fingers, until the water runs completely clear.

2 **Toast the rice**

Heat 2 tablespoons vegetable oil in a heavy-bottomed saucepan over medium-high heat. Add the drained rice and cook for 3-4 minutes, stirring constantly, until the grains turn golden brown and translucent.

3 Add 1 diced onion, 2 minced garlic cloves, and 1 diced jalapeño to the pan. Cook for 2-3 minutes, stirring frequently, until the onion becomes soft and translucent.

4 **Add liquids and seasonings**

Stir in 8 oz tomato sauce, 2 cups chicken broth, 1 teaspoon salt, 1 teaspoon cumin, 1 teaspoon paprika, and 1 teaspoon black pepper. Bring the mixture to a rolling boil over high heat.

5 Add 1 cup frozen peas and 1 cup diced carrots to the boiling mixture. Stir once to distribute the vegetables evenly throughout the rice.

6 **Simmer the rice**

Reduce heat to low, cover tightly with a lid, and simmer for 18-20 minutes without lifting the lid or stirring.

7 Remove the pan from heat and let it stand covered for 10 minutes to allow the steam to finish cooking the rice and absorb any remaining liquid.

8 **Finish and serve**

Remove the lid and fluff the rice gently with a fork. Garnish with 2 tablespoons fresh chopped cilantro before serving.

Tips

Rinse rice in cold water until the water runs clear to remove excess starch, which prevents sticking and ensures fluffy, separate grains.

Toast the rice in oil until golden brown and translucent—this crucial step creates a protective coating that prevents mushiness during cooking.

Use a heavy-bottomed saucepan or cast iron pot to prevent hot spots and ensure even heat distribution throughout the cooking process.

Never lift the lid during the simmering phase, as escaping steam disrupts the cooking process and can result in unevenly cooked rice.

Let the rice rest off heat for 10 minutes after cooking to allow residual steam to finish the cooking process and achieve perfect texture.

If liquid evaporates before rice is tender, add hot broth in small amounts rather than cold liquid, which can shock the cooking process.

Fluff with a fork rather than stirring with a spoon to maintain individual grain separation and prevent breaking the rice.

Save leftover rice for fried rice dishes—day-old Mexican rice makes an excellent base for Mexican-style fried rice with eggs and vegetables.