

## Deb's Mexican Rice

2 TBSP OF COOKING OIL  
(ENOUGH TO COAT BOTTOM OF YOUR PAN)  
2 CUPS LONG GRAIN RICE  
8 OZ. CAN TOMATO SAUCE  
5 CUPS WATER  
3 TBSP KNORR CHICKEN BOUILLON GRANULES  
2 TBSP DEHYDRATED ONION FLAKES  
1/2 TSP. OF CUMIN

Use large deep skillet with lid. Heat to med/high until skillet is warm. Add oil. Put rice in skillet and stir continually until its light brown.

Pour in tomato sauce and water then mix in chicken bouillon, onion flakes and cumin.

Cover pan and wait until rice begins a rolling boil then turn heat to low simmer. **DO NOT REMOVE LID OR STIR.**

Set timer for 20 minutes, but after 10 minutes jiggle the handle to move rice around to prevent from sticking and to redistribute sauce. Remove from heat do not disturb or uncover for 5 minutes. Open and serve.



*"This recipe is taken from a YouTuber named Deb. Her channel name is In Deb's Kitchen on YouTube. Scan the QR code to the left to go directly to Deb's YouTube Channel" - Tammy*