

## Mardi Gras Rice

### Ingredients:

- 2 Cups Brown Rice (Dry)
- 10 oz can Tomatoes with green chilies
- 1/2 Red Bell Pepper (3 oz), large dice
- 1/2 Yellow Bell Pepper (3 oz), large dice
- 1/2 Orange Bell Pepper (3 oz), large dice
- 2 1/2 Cups Water (approximately)
- 3 Green Onions, sliced

### Spices: (dried form unless otherwise stated)

- 1 Tbsp Onion Powder
- 1 Tbsp Cumin
- 2 tsp Basil
- 2 tsp Garlic Powder (or granulated garlic)
- 2 tsp Ground Corriander
- 1 tsp Turmeric
- 1 tsp Paprika
- 1/2 tsp Celery Salt
- Salt and Pepper to taste

### You'll Need:

- Stirring Spoon
- Medium size sauce pot with well-fitting lid
- Cutting Board or Mat
- Knife



Cook Time: Approximately 30 minutes to prep

Makes: About 7 cups

### Instructions:

1. Soak your rice for at least 4 hours; preferably overnight. Salting the soaking water will give the rice a great head start! If you do soak the rice, you will need more water; consult the package cooking instructions.
2. Chop all of your vegetables. Slice the green onions on the bias. Reserve some of the green of the onions for garnish during serving.
3. Once the rice has soaked, drain and rinse it. Put it into the pot along with the spices. Stir to combine well.
4. Add in the other vegetables and stir again to combine.
5. Add in the water. Heat on high until mixture comes to a boil. Reduce the heat to very low, cover, and simmer about 20 minutes. Remove the pot from the heat and let stand for 10-15 minutes or so until all the liquid is completely absorbed.

### Serving Suggestion:

We love to pair this with our Fiesta Beans and serve with avocado, a squeeze of lime, and steamed kale! Be sure to check out that bean recipe here. Beans and rice are classic. And, tacos! Tacos just don't get any better!

Be sure to reserve some of the peppers and green onions for a fantastic presentation!

### \*Notes:

This freezes very well! Great for a meal prep weekend! Just portion it out and freeze.