



# Rice With Tomatoes and Chilies

Yields: 4 servings

## Ingredients

- 1 cup rice
- 2 cups water
- 1 1/2 teaspoons chili powder
- 1 15-ounce can diced tomatoes
- 1 4-ounce can diced green chilies
- 1/2 teaspoon garlic granules

## Stop top instructions

1. Mix rice, water, spice, tomatoes, chilies and garlic in a 2-quart saucepan with lid. Bring to boil on stove top, reduce heat to a simmer.
2. Simmer with the lid on for 45 to 55 minutes until rice is tender.

## Oven instructions:

1. Preheat oven to 350 degrees F. Mix rice, water, spice, tomatoes, chilies and garlic in a well-oiled 2-quart baking dish with tight-fitting lid.
2. Place in oven with lid secure and bake for 1 hour.

## Rice cooker instructions

1. Put the rice, water, spice, tomatoes, chilies and garlic in the rice cooker.
2. Follow manufacturer's directions for cooking.