

## OLA'S SPANISH RICE

2 cups long grain rice (I use Jasmine rice)  
1 can of tomato sauce (15 oz)  
1 can Rotel (choose your heat) (10 oz)  
2 - 3 pieces of garlic (I flatten out) or 1 to 1.5 tsps. crushed garlic  
2-3 tablespoons oil  
½ onion (about ¾ c)  
2 cans of Chicken broth (14.5 oz each)  
Bouillon or salt as needed  
Pepper to taste

Heat pan to medium-high or around 400 degrees F. Add oil to the pan. If using garlic pieces then add those to fuse the oil and brown (do not blacken), then add the rice. If using other options for garlic, add rice first to the oil. Stir rice and darken to an almond color. Add the garlic and mix in. Add the chopped onion and get to a clear color, stirring often to ensure the rice does not burn.

Add the tomato sauce and stir and incorporate into the rice. Add the Rotel and stir in. Once combined, add the chicken broth. I first added 1.5 can and then checked the rice ½ way. I added the rest of the can. Remember not to stir the rice once it is cooking with the liquids, you only want to fold the rice in.

I always taste the broth before I add the seasoning. Add your pepper and salt or bouillon as needed. Bring to a boil. Turn down heat to low and then cover. I check the rice after 10 to 15 minutes, check the rice to make sure you don't need to add any more broth. I added the rest of the 2nd can, folding it in to incorporate evenly. I cooked this for a total of about 20 - 22 minutes. If rice is almost done, turn off the heat and put the lid on. Let it sit for 5 - 10 minutes. And the most important part. ENJOY!

From the kitchen of Ola Griffin  
Pandemic Prepsters [Pandemic Prepsters - YouTube](#)