

## Mexican Rice

- 6 cups cooked rice (3 cups dried, cooked in chicken broth)
- ½ large onion, chopped
- 1 small (4 oz.) can fire-roasted green Hatch chiles (or roast them yourself!), chopped
- ¾ cup red enchilada sauce
- Fresh cilantro leaves, optional, but strongly advised ☺
- Lime wedges, optional

Heat a large, deep skillet over medium-high heat. Cook the chopped onions in a small amount of olive oil until they are soft.

Add the cooked rice and green chiles. Stir to mix well.

Add the enchilada sauce, stir to cover the rice mixture. Turn the heat down to medium-low or medium (depending on your stove) and allow it to cook 5-7 minutes more so that the enchilada sauce soaks into the rice. If it still seems too 'saucy', allow to cook a couple of minutes longer.

Serve it up in a large bowl, garnished if desired, with fresh cilantro leaves and lime wedges.