

## Le' Spice Adobo Seasoning Recipe:

### Spanish Rice



**Serve 4**

### **Ingredients**

- 1 Brown onion finely chopped
- 2 cloves of garlic minced
- 1 small red bell pepper deseeded and chopped
- 2 cups of long grain rice
- 4 cups of chicken stock (Try Campbell Real Chicken Stock)
- 2 tomatoes deseeded and chopped
- 1 teaspoon **Le' Spice Adobo seasoning mix**
- 2 tablespoon of olive oil

## **Method**

Heat the oil in a sauce pan over medium heat  
Add the onion, garlic and the red bell pepper  
Stirring for 5 minutes or until soften  
Add the rice and cook  $\pm$  3 minutes  
Add the stock and tomato and bring to boil  
Test The salt. Adjust if needed to suit your taste  
Reduce the heat and keep the lid on  
Cook over very low flame for + 20 minutes  
Turn off the heat but keep the lid on for another 10 minutes  
Served with Adobo Chicken