

Spanish rice

Serves 6

- 2 T olive oil
- ½ large bell pepper, chopped
- 1 med. onion, sliced thinly
- ½ tsp dried basil
- ½ tsp dried rosemary
- ½ tsp cumin
- 200 g long grain rice
- 1 can (454 g) tomatoes, drained
- ½ tsp salt
- ⅛ tsp cayenne pepper
- Pinch saffron
- 475 ml hot water



1. In a skillet, sauté **pepper**, onion, and **garlic** in **olive oil** until tender.
2. Stir in **herbs**, **rice**, **tomatoes**, **salt**, **pepper**, and **water**
3. Bring to boil over mod-high heat.
4. Cover, turn heat to low, and cook for **about 20 minutes** until rice is done.