



## Mexican Green Rice

Servings	6 side dish servings
Prep Time	0 hours, 20 minutes
Cook Time	0 hours, 30 minutes

### Summary

I received "The Sonoran Grill" by Mad Coyote Joe back when I lived in Arizona, but I haven't tried too many of the recipes. When I recently dusted it off to cook this rice dish, I was pleasantly surprised. Granted, it's a bit of work just for a side dish, but the complex yet subtle spicy flavor hits the spot. It would also make a great vegetarian main dish. If you want to simplify prep, used the canned chiles suggestion.)

### Ingredients

#### For the rice

- 1 1/2 cups long-grain rice
- 1 whole Anaheim or poblano chile, roasted, peeled and sliced (optional)
- 1 red bell pepper, roasted, peeled and sliced (optional)
- 1 clove garlic, diced
- 2 14.5-ounce cans chicken or vegetable broth
- 1/4 oil (He recommend safflower, but I used vegetable)
- 2 Anaheim or poblano chiles, roasted, peeled and diced (canned chiles will do in a pinch)
- 1/4 cup white onion, chopped
- 1 small zucchini, diced
- 1/2 teaspoon salt

#### Garnish

- 1 whole Anaheim or poblano chili, roasted, skinned and sliced
- 1 bell pepper, roasted, skinned and sliced

### Instructions

1. Soak the rice in a medium bowl of very hot water for 10 minutes. Drain the rice and rinse in cold water; let all excess water drain off.
2. In a blender, process the parsley, cilantro and garlic with one can of the broth until smooth.
3. Lightly brown the rice in the oil in a large frying pan over medium/medium-high heat. When rice is golden brown, add the diced chiles and onion and continue cooking until onions are translucent. Stir often and do not let stick.
4. Add broth mixture from blender and continue to cook for about 7 minutes, stirring often.
5. Add zucchini, second can of broth and salt. As soon as rice comes to a full boil, turn heat to low and cover for 20 minutes.
6. Stir before serving. Garnish, if desired.

### Sources

"The Sonoran Grill" by Mad Coyote Joe -  
<http://www.amazon.com/Sonoran-Grill-Mad-Coyote-Joe/dp/B003Q71F0G>

### Related Recipes

More uses for random squash - [http://www.localdish.net/posts/more\\_uses\\_for\\_random\\_squash](http://www.localdish.net/posts/more_uses_for_random_squash)