#### **Spanish Brown Rice**



#### Makes:

12 servings, 1 cup each (195 g each)

```
Utensil:
5 Qt./4.7 L Multi-Purpose Oil Core
Rate
               ****
Recipe:
Write a Review
     3 cups
brown rice
(570
g)
   4 \frac{1}{2} cups
       water or vegetable broth
(1.1)
L)
     3 cups
salsa
(680
g)
     4 ounces
diced green chilies, canned
(115
g)
     1 teaspoon
salt
(6
g)
     1 tablespoon
garlic powder
(8
g)
     1 teaspoon
onion powder
(2
g)
```

# **Directions:**

- 1. Add all ingredients to the MP5 and stir gently.
- 2. On digital probe, press temperature key and then press the down arrow key twice to select RIC2. Let contents cook until complete.
- 3. Toss cooked rice gently with a fork and serve under beans, if desired.

### Tips:

• This recipe pairs wonderfully with Calabacitas.

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# Nutritional Information per

▼ <u>Serving</u>

Calories: 196 Total Fat: 1g Saturated Fat: 0g Cholesterol: 0mg Sodium: 728mg 47g Total

Carbs:

Dietary Fiber: 5g
Sugar: 5g
Protein: 3g
Nutritional information calculated using water.