

# Basic Spanish Rice

- Prep Time 10 min
- Total Time 35 min
- Servings 4

## Ingredients

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1 medium onion, finely chopped  
1 small green bell pepper, chopped  
2 tablespoons vegetable oil  
1 cup uncooked regular long-grain white rice  
2 1/2 cups water  
1 teaspoon salt  
3/4 teaspoon chili powder  
1/8 teaspoon garlic powder  
1 can (8 ounces) tomato sauce

## Directions

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- 1 In 10-inch skillet, heat oil over medium heat 1 to 2 minutes. Cook onion and uncooked rice in the oil about 5 minutes, stirring frequently, until rice is golden brown.
- 2 Remove skillet from heat. Stir in bell pepper, water, salt, chili powder, garlic powder and tomato sauce. Heat to boiling over high heat, stirring occasionally. Reduce heat to low; cover and cook about 25 minutes, stirring occasionally, until rice is tender and tomato sauce is absorbed.