



Cilantro flavored rice, tasty and a great complimentary side dish, this Mexican cooking experience brought to you by El Burrito Mercado.

You'll need one cup of long grain rice, one and a half cups chicken broth, two tablespoons chopped onion, one garlic, two tablespoons of olive oil, and nine clean sprigs of fresh cilantro.

Heat oil in pan at medium heat, add the rice and onion, let that cook a bit. Meanwhile, blend chicken broth, six cilantro sprigs, and garlic. Stir the rice in oil for about five minutes, slowly pour in the blended broth, season with salt if needed, bring to a boil, lower heat to a simmer and cover, cook for about twenty minutes for fluffy, flavorful cilantro rice.

Garnish each serving with a bit of the extra cilantro! Don't want to make it yourself? Swing by El Burrito Mercado's premier Mexican Deli or restaurant and it to go for dinner tonight!

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