

# Mai's Mexican Style Fried Rice



Ready in **25 minutes**

Serves **6-8**

## Ingredients

- 2 Tbsp Olive oil
- 1 medium sweet onion, chopped
- 3 cloves of garlic, chopped
- 3 cups cooked rice
- 1 tsp Hatch Green Chile powder
- ½ cup creamy chipotle sauce
- 2 Tbsp chopped cilantro
- 1 tsp cumin
- 1 large tomato, chopped
- Salt or garlic salt to taste
- Optional -sprinkle with Mexican cheese

## Preparation

1. Saute garlic and onion in olive oil until onion is soft.
2. Add rice and break up with a spatula.
3. Add green chili powder, creamy chipotle sauce.
4. Add cilantro, cumin, tomato and salt to taste. Mix well so that the rice has no clumps.

## Tips

May use 1-2 tsp of chipotle in adobo sauce blended in 2 Tbsp of water. You can also add a little catsup to add a little more color and taste if desired.

## **Spiritual Message from this recipe**

Cumin is one of those ingredients that really adds a lot of depth and flavor. It's really missed when it's left out of a recipe. What is one ingredient that you could use more of or that you are missing, that could add richness to your life?