



**VEGETARIAN RICE with SALSA ROJA or SALSA VERDE or SALSA CHIPOTLE**

# Rice María Dolores

**SERVES 4**

- 2 cups rice
- 3 carrots
- 1/2 onion
- 2 cloves of garlic
- 2 tablespoons olive oil
- 4 cups chicken stock

## METHOD

1. Peel and chop carrots, peel clove of garlic and onions.
2. Heat olive oil in a pan, stew garlic, onions and rice.
3. Slake with chicken stock, add carrots. Cover the pan, leave to simmer gently until juice is soaked up.

Serve with Salsas María Dolores. In Mexico, people also accompany this dish with a ripe banana.

