



## Yellow Rice with Mixed Vegetables

### Ingredients:

3 cups Jasmine White Rice	1 – 1 ½ cups frozen Mixed Vegetables
1 Maggie Chicken Bouillon Cube	1 small Onion, diced
3 – 4 tbsps. Epis	3 Garlic Cloves, minced
4 tbsps. Vegetable Oil	3 tbsps. Butter
1 pkt. Sazon Goya	½ tsp. Goya Adobo
Salt to taste	5 – 6 cups Water

### Directions:

1. In a pot on high heat, add 4 tbsps. oil, 1 small, finely diced onion, and 3 – 4 tbsps. of epis. Stir ingredients well and sauté for about 1 – 2 minutes.
2. Add in the frozen mixed vegetables and 1 crushed Maggie. Stir and mix contents well. (You also have the option of dissolving the Maggie cube in a little bit of water before adding it to the pot.) Sauté for an additional 2 – 3 minutes stirring occasionally to keep the mixed vegetables from sticking to the bottom of the pot.
3. Pour 5 – 6 cups of water into the pot (depending on your preference for the tenderness of the rice) and sprinkle in 1 packet of Goya Sazon. Stir contents, cover the pot with its lid and allow it to come to a roaring boil.
4. Add 3 cups of Jasmine white rice to the boiling liquid and stir contents. Allow it to return to a boil, uncovered. Sample liquid and if desired, add ½ tsp. of Adobo or to taste **and/or** salt to taste.
5. Continue to allow the liquid to boil as it reduces, stirring occasionally. When it reduces close to the level of the rice, turn down the heat to medium and stir in 3 tbsps. of butter. Continue to stir occasionally as the liquid further reduces and the butter fully incorporates.
6. When the liquid reaches the level of the rice, turn down the heat to about 2 - 3 notches above the lowest setting. Cover the pot with its lid and allow the rice to steam for about 15 – 20 minutes. Turn off the heat and let it sit for an additional 5 minutes. Rice is ready to be served and can be accompanied with your choice of sauce/meat/poultry.