

SEABRA'S

MARKET

ARROZ DE TOMATE PORTUGUESE TOMATO RICE

SERVES: 4

PREP TIME: 00 hr 15 min

COOK TIME: 00 hr 50 min

INGREDIENTS

2 tablespoons extra virgin olive oil

1 tablespoon bacon fat

1 cup diced onion

2 teaspoons minced garlic

2 cups fresh tomatoes cored and cut into large one inch chunks (save any juice from cutting)

1½ cups broth (we used vegetable, but chicken or beef will also work)

1 cup long-grain white rice

¼ teaspoon salt

¼ teaspoon freshly ground black pepper

DIRECTIONS

In a medium pot with a tight-fitting lid, melt bacon fat in the oil over medium high.

Add onions and garlic and cook for 2 minutes.

Add tomatoes with their juice, cover and simmer for 30 minutes.

Add stock, bring to a boil and add rice, salt and pepper.

Cover and after it comes to a boil, lower to a gentle simmer and cook 20 minutes covered.

Remove from heat and fluff with fork before serving.



FOR A PINCH OF *Seabra's* FLAVOR...

use lard if you don't have bacon fat, but we don't recommend using vegetable shortening since it won't add much flavor to this dish