

# BOUCHAINE

N A P A V A L L E Y ♦ C A R N E R O S

## Arroz a la Mexicana

BY CHEF MARTY SLAVIN

### (Serves 6) Ingredients

3 cups long grain white rice  
2 tomatoes  
¼ cup oil  
½ onion, chunked  
3 whole cloves garlic  
4 cups chicken stock or broth  
1 sprig parsley  
3 whole Serrano chiles  
¼ cup chopped carrot  
¼ cup green peas  
(you can use frozen peas)

### Directions

Purée tomatoes in blender and strain.

Heat oil in skillet, add the onion and garlic and sauté for 2 minutes. Add the rice and sauté, stirring, until the grains are translucent, and the grains separate. Pour out excess oil.

Add puréed tomatoes to skillet, cook for 4 minutes. Add the stock, parsley, chiles, carrots and peas. When mixture comes to a boil, cover and cook over medium heat for approximately 20 minutes, or until liquid has been absorbed and the rice is tender.



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