



Rice with Onions (Arroz con Cebolla)

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 cup of finely diced onions
- 1 teaspoon of finely chopped garlic
- 1 tablespoon of olive oil

- 1/4 teaspoon of salt
- 1 teaspoon of Goya Adobo without pepper
(http://www.goya.com/english/product_subcategory/Condiments/Adobo)
- 2 cups of long grain rice
- 1 can of onion soup

- water

Instructions

1. In a pot heat olive oil.
2. When oil is hot add the onions and garlic.
3. When onion starts to look translucent add salt and adobo.
4. Turn the heat off and add rice. Mix well so that rice gets coated with the oil in that pan.
5. In another bowl add the onion soup -whatever size you have is ok- and add enough water to make it to 4 cups of liquid.
6. Add the 4 cups of liquid to the rice and mix, but not too much. You don't want to release too much starch.
7. Turn the heat on and wait until it boils.
8. Reduce to simmer and cover. Let it cook for about 20 minutes or until liquid is absorbed.

9. Enjoy!