



---

Posted on 26 May 2014  
*by Sunjata Menon*

## Baked Mexican rice with tomato sauce

## Ingredients

**For the sauce:**

5 big tomatoes  
3 tbsp olive oil  
1 tbsp chopped garlic  
Salt as per taste  
1/2 tsp oregano  
1 tsp red chilly flex  
1 tsp red chilly sauce  
1 tbsp red chilly powder  
1 tbsp cornflour

**For rice:**

2 1/2 cup cooked basmati rice  
2 tbsp butter  
2 onion, finely chopped  
5 tbsp colored bell pepper (green red and yellow)  
4 tbsp sweetcorn  
2 tbsp chopped baby corn  
1 tbsp chilly flex  
1 tbsp oregano  
1 tsp black pepper powder  
Salt as per taste  
1/2 cup grated cheese

## Preparation

- To make sauce:**
- Blanch the tomatoes and then peel the skin and cut into small pieces.
- Heat olive oil in a pan add chopped garlic saute until turn light brown add tomatoes and saute for few minutes.
- Now add salt, Oregano, Red chilly paste, Red chilly sauce and chilly flex and saute for 4-5 minutes.
- Make a paste of cornflour with the help of water and pour it into tomatoes gravy. Saute few seconds.
- Sauce is ready. Keep aside.
- Heat a pan add butter add chopped onions saute till translucent. Mix all colored bell peppers, corn and baby corn saute till they turn soft.
- Add red chilly flex, Oregano, black pepper powder, salt and Rice. mix well and cook for 3-5 minutes.
- Add grated cheese over the rice and put off the gas.
- For assemble:**
- Take a bowl grease it with butter. Add rice (leave center place for tomato sauce) and tomato sauce.
- Now bake it in 220 degree temperature for 5-7 minutes.
- Rice is ready.

## Cooks Note

<http://www.baawarchikhana.blogspot.ae> [6]

