



Posted on 26 May 2014
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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

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

Cooks Note

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