## Eat Smart • Move More

### **Spanish Rice**

Prep Time: 10 minutes

Total Time: 30 minutes



### Ingredients

2 cups brown rice, cooked 1 tablespoon canola oil 1 onion, chopped ½ cup salsa

<b>Nutrition Fa</b>	<u>cts</u>
4 servings per container	-
-	erving (7.33g)
(23	7.33 <u>9</u> )
Amount per serving Calories	240
% Da	ily Value*
Total Fat <sup>5</sup> g	6%
Saturated Fat 0.5g	3%
Trans Fat 0g	
Cholesterol Omg	0%
Sodium 240mg	10%
Total Carbohydrate 44g	16%
Dietary Fiber 3g	11%
Total Sugars 6g	
Includes g of Added Sugars	
Protein <sup>5</sup> g	
Vitamin D 0mcg	094
	0%
Calcium 34mg	2%
Iron 1mg	6%
Potassium 303mg	6%
* The % Daily Value (DV) tells you how mu nutrient in a serving contributes to a daily 2,000 calories a day is used for general n	diet.

Directions

- Cook rice according to the package directions. Set aside when done.
- Heat oil in a skillet over medium heat. Stir in onion and cook until tender, about 5 minutes.

advice

- Add rice to the skillet, stirring often. When rice begins to brown, stir in salsa.
- Reduce heat and cover until all liquid is absorbed.



#### Add in some beans, like kidney or black beans, for extra protein and and added fiber.

- Brown rice doubles when cooked. 1 cup dry = 2 cups cooked.
- Pair with our Chicken Quesadilla recipe for a complete meal.

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(Recipe adapted from: http://allrecipes.com.)