

ARROZ VERDE

GREEN RICE

Virtually all rice consumed in Mexico is stained to be any one of a rainbow of colors: we have red rice, yellow rice, green rice, even black rice. The color imparted to the rice comes from the specific ingredients used: black rice is colored by the cooking liquid from black beans; yellow rice in Yucatán takes its characteristic color from *achiote*. Green rice is stained by a mix of fresh herbs – in this recipe, a mix of cilantro, parsley and the indescribable bitter Mexican herb *epazote*. This rice is cooked pilaf style, meaning that the rice is first fried in fat, then is allowed to absorb a flavored stock to finish the cooking.

10 SERVINGS

🌀 SAUTÉ THE RICE 🌀

- **3 Tbs. (45ml) manteca** (*Substitute: 1 Tbs. butter, 2 Tbs. vegetable oil*)
- **2 cups (440g) long-grain white rice**, rinsed and thoroughly drained

- **2 chiles poblanos**, roasted, peeled and seeded
- **1/4 medium white onion**, finely chopped
- **2 cloves garlic**, minced

- **1 cup (250ml) chicken stock**
- **3/4 cup (175ml) flat-leaf parsley**, coarsely chopped and firmly packed
- **3/4 cup (175ml) cilantro (or a mixture of cilantro and epazote)**, coarsely chopped and firmly packed

- **3 cups (750ml) chicken stock**

STEP 1 IN A HEAVY SKILLET, melt the lard or heat the oil and butter. Add the rice and sauté, stirring frequently, for about 5 minutes or until rice is opaque. Do not allow to brown.

STEP 2 MEANWHILE, CUT THE POBLANO INTO STRIPS about 1/2 inch wide and 2 inches long. Add the onions, garlic and chile strips to the rice, and continue cooking another 5 minutes, or until the onions and garlic are translucent.

🌀 PREPARE THE HERBS 🌀

STEP 3 USING A BLENDER, food processor or hand-held blender, liquefy the stock with the parsley and cilantro or herb mixture. Add to the rice mixture and cook over high heat until liquid is mostly absorbed and you see small air holes on the surface.

🌀 COOK THE RICE 🌀

STEP 4 ADD THE REMAINING STOCK to the rice. Bring to a boil, then reduce to a simmer. Cook about 10 minutes, or until water is mostly absorbed and you see little air holes appear on the surface. Cover the skillet with a lid wrapped in a clean, damp towel. Simmer 5 minutes more and remove from heat. Check rice after 15 minutes; if all liquid is not absorbed, return to heat for 5 minutes or until thoroughly absorbed.

🌀 SERVE 🌀

STEP 5 USING A 1/2 CUP DRY MEASURE, scoop up rice and pack in tightly. Invert over serving plate and lightly tap to release.