

# Sweet Pepper Rice

This colorful rice dish is ideal for a Mexican meal.

- 1 cup basmati rice*
- 1 tablespoon light olive oil or vegetable oil*
- 1 tablespoon unsalted butter*
- ½ medium-size yellow onion, diced, about 1 cup*
- 1 teaspoon salt*
- 1 garlic clove, finely chopped*
- ¼ cup dry white wine*
- 1 medium-size red or yellow bell pepper, diced, about 1 cup*
- 1 or 2 jalapeño chilies, seeded and diced (optional)*
- 1 teaspoon paprika*
- Cayenne pepper*
- ⅛ teaspoon black pepper*
- 2 cups boiling water*
- 2 or 3 tablespoons coarsely chopped cilantro*

Rinse the rice well and set it aside to drain.

Heat the oil and butter in a large skillet that has a tight-fitting lid. Add the onion and ½ teaspoon salt; sauté over medium heat for about 5 minutes, until the onion is soft. Add the garlic and wine and cook for 1 to 2 minutes, until the pan is nearly dry. Follow with the peppers (and the chilies if you're using them), ½ teaspoon salt, the paprika, a few pinches of cayenne, and the black pepper. Stir in the drained rice and sauté with the onions and peppers until it is heated through, about 3 minutes. Pour the boiling water over, making sure that all the rice is covered. When the water returns to a boil, reduce the heat to low, cover the pan, and cook until the rice is tender, just under 20 minutes. Gently stir in the cilantro and serve.

MAKES 3 CUPS; SERVES FOUR