

ISABO'S YELLOW RICE

1/4 cup olive oil
2 packets Sazón seasoning
3 cups water
1 teaspoon salt
1 tablespoon chicken base
1 1/2 cups rice (Isabo likes to use basmati or jasmine. Me too!)
A couple of stalks of chopped celery
A couple of carrots, peeled and chopped (Isabo would laugh if I pretended she measures. So let's humor her!)
1 can whole kernel corn, drained



Pour olive oil into a four-quart saucepan. Sprinkle with Sazón. Heat gently. When oil is hot, add water, salt, and chicken base. Mixture will bubble up. Stir to combine. Add rice. Bring back to a boil, cover, and reduce heat to low/simmer. After ten minutes add chopped celery and carrots. Cover and cook about six minutes more. Add drained corn. Simmer about four or five more minutes.

This is great right away, it's good cold, and it's wonderful reheated. This recipe is family size but can be doubled or tripled for bigger gatherings, something Isabo is quite accustomed to out on the Double S!



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