

Aromatic Taco Rice with Tomato and Paprika Salsa

30–40 Min

Ingredients 2 Portions

= Kotányi Produkte

For the salsa

1	Tomato
1	Red bell pepper
1	Onion
11 tbsp.	Olive oil
2 tsp.	Tomato puree
2 tsp.	Garlic Granules
2 tsp.	Paprika Special Sweet
1 pinch	Sea Salt, Coarse

For the taco rice

1 Stk.	Onion
4 tbsp.	Olive oil
1	Cup of long-grain rice
3 tbsp.	Dark balsamic vinegar
100 g	Canned corn
100 g	Kidney beans, from a can
1 Stk.	Red bell pepper
1 tsp.	Organic Ginger, Ground
1 tsp.	Cumin, Ground
1 tsp.	
1 pinch	Chili Powder
1 pinch	Sea Salt, Coarse

Preparation

1. Then add the garlic, tomato puree and paprika. Fry for a few seconds. Add a little water if required.
2. Season to taste with salt and use a hand blender to roughly puree. Fill two bowls with the salsa and leave to cool.
3. To make the taco rice: Finely dice the onion. Heat the olive oil in a pan and fry the onion. Quickly brown the rice and then use the balsamic vinegar to deglaze the pan. Add the same amount of water as rice.
4. Season with salt, chili, ground ginger and ground cumin. Cover the rice and bring to the boil.
5. When the water has almost evaporated, add a spoonful of salsa and allow the rice to finish cooking. Then stir in the drained corn, kidney beans and rosemary and enjoy.