



Aromatic Taco Rice with Tomato and Paprika Salsa

🕒 30–40 Min   




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.






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

