

## **Herb-Green Rice with Peas (Mexican recipe)**

### ***Details***

Prep Time: 20 min

Cook Time: 25 min

Ready Time: 45 min

Servings 3-4 Cups

### ***Ingredients***

1/2 medium onion, roughly chopped

1 stick celery, roughly chopped

6 sprigs fresh coriander, plus a few sprigs for garnish

6 sprigs flat leaf parsley, plus a few sprigs for garnish

2 fresh chiles poblanos (or any long chile or even capsicum), roasted and peeled, seeded and roughly chopped (*I don't usually bother and just use the chiles unpeeled*)

1 large garlic clove, peeled and sliced

2/3 cup vegetable broth or water

Salt, about 1/2 teaspoon

1 cup fresh or (defrosted) frozen peas

1 1/2 tablespoons vegetable oil

1 cup long- or medium-grain rice

### ***1. Preparing the green-herb mixture and peas.***

Place the onion, celery, coriander, parsley, chiles poblanos/capsicum and garlic in a small saucepan, add 1 1/4 cups water, cover and bring to a simmer over medium heat. Cook until the celery and onion are tender, about 10 minutes, then remove from the heat and let cool a few minutes until lukewarm, covered. Puree the mixture (including liquid) in a blender or food processor, return to the pan and add the broth.

Simmer the fresh peas, if using them, in salted water to cover until tender, 4 to 20 minutes, depending on their maturity and freshness. Drain thoroughly and set aside; frozen peas only need to be defrosted.

### ***2. Frying the rice.***

About 40 minutes before serving, combine the vegetable oil and rice in a 1 1/2 to 2 litre saucepan over medium heat. Stir frequently until the rice turns opaque but not brown, about 7 minutes. Meanwhile, heat the broth mixture to a simmer.

### ***3. Simmering, steaming and finishing the rice***

Add the hot liquid to the rice, stir, scrape down the sides of the pan, cover and simmer 15 minutes over medium-low heat. Let the covered pan stand 5 to 10 minutes off the fire until the grains are tender (but not splayed). Add the peas to the pan and fluff the rice with a fork, mixing thoroughly. Scoop into a warm serving bowl, garnish with the coriander and parsley and serve.