

- 1 tablespoon avocado oil
- 2 tablespoons sweet yellow onion
- 1 tomato bouillon cube
- 1 cup long-grain white rice
- 1 1/2 cups water

Ingredients

1. Sauté the onion in the avocado oil until lightly browned.
2. Add the rice to the onion and cook until rice begins to brown, stirring constantly.
3. Add 1 1/2 cups water and the tomato bouillon to the pan.
4. Turn on high and stir until the bouillon has dissolved.
5. Cover and cook for 20 minutes.

Directions

Variations

Mexican Style Rice

