

Authentic Fluffy Mexican Red Rice (Arroz Rojo)

Prep: 8m

Cook: 22m

Rest: 5m

Total: 35m

6 servings



Video ref: Jauja Cocina Mexicana (Janet)

MISE EN PLACE / INGREDIENTS [10]

- ☐ 2 cups Long-grain white rice (Mahatma Extra Long Grain)
- ☐ 3 whole Ripe Roma tomatoes, chopped
- ☐ 0.25 whole White onion
- ☐ 2 cloves Garlic cloves
- ☐ 0.5 cup Warm water (for rinsing rice and blending tomato recaudo)
- ☐ 3 cups Hot chicken broth
- ☐ 1 cup Diced carrots and sweet green peas
- ☐ 4 tbsp Neutral vegetable oil
- ☐ 1 whole Whole green serrano chile
- ☐ 1 tsp Kosher salt

US SUPERMARKET BRAND GUIDE

Long Grain Rice: Mahatma Extra Long Grain Rice
High amylose grains maintain shape when fried. • Rice aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Rinse Rice & Blend Tomato Recaudo

8 min

Rinse rice in warm water until clear and drain thoroughly in a fine sieve. Blend chopped Roma tomatoes, white onion, garlic cloves, 0.5 cup water, and kosher salt until completely smooth.

✓ Checkpoint: Dry separated grains and smooth red recaudo.
- 2

Toast Rice in Oil

5 min

Fry the drained rice in hot vegetable oil over medium heat for 5 minutes, stirring constantly until straw-golden and rattling like sand.

✓ Checkpoint: Amber-tinted grains that rattle like sand.
- 3

Sear Tomato Recaudo & Fold Vegetables

3 min

Pour the blended tomato puree over the toasted rice and fry for 3 minutes until thick and brick-red, then fold in the 1 cup of diced carrots and sweet green peas.

✓ Checkpoint: Deep red cooked tomato coating grains and vegetables.
- 4

Simmer & Steam Off Heat

19 min

Pour in the 3 cups hot chicken broth and float the whole serrano chile on top. Cover tightly over low heat for 14 minutes until liquid is absorbed, then rest covered off heat for 5 minutes before fluffing with a fork.

✓ Checkpoint: Individual fluffy orange-red grains.

FOOD SAFETY & INTERNAL TEMPERATURE: ≥165°F (74°C) SAFE INTERNAL COOKING AND SERVING TEMPERATURE (HOLD HOT AT ≥140°F / 60°C)

USDA/FDA Food Safety Standard: Cook to a minimum internal temperature of 165°F (74°C) for microbiological safety. Hold cooked food hot at ≥140°F (60°C) prior to serving and refrigerate any leftovers to ≤40°F (4°C) within 2 hours to prevent bacterial spore growth.

MASTER DONENESS CHECKPOINT:
Every individual grain is tender, fluffy, and separate with zero sogginess.

WHY IT WORKS:
Toasting to Straw-Blonde: Frying uncooked rice until it rattles like sand gelatinizes outer starches, preventing clumping.

TROUBLESHOOTING:
Rice turned mushy: Never stir rice once liquid boils; let it rest covered off heat to fluff naturally.