

CUBAN RICE

Ingredients:

1. 1 can peeled Plum Tomatoes,
2. 1 chopped onion,
3. 2 cloves of garlic.

With the rice:

1. 1 Fried egg x person,
2. 1 Fried banana (Optional).

CUBAN RICE

For the Rice:

1. 2 cups of rice (either basmati or long), 2. 3 cups of water.



Recipe:

1. First, rinse the rice with cold water, 2. Then, boil three cups of water, 3. Next, add them to the rice with a pinch

of salt,

4. After that, bring to the boil then cover and simmer for fifteen minutes,

5. Finally, turn the gas off and leave the rice covered for five minutes.

2 of 3

CUBAN RICE

Sauce:

1. chop the onions and crush the garlic.
2. Put some oil in a pan, when hot fry the onions and the garlic, when soft chuck in the sauce of peeled plum tomatoes.
3. Simmer 30 to 40 minutes and very important to add a pinch of salt and a teaspoon of brown sugar.
4. Turn off after 40 minutes and blend to get a smooth sauce.
5. Separately fry the egg along side the banana and then it is ready to serve!!

Enjoy!!





By Wilhelmina

3 of 3