

Fiesta Rice

Ingredients

- 1/2 cup oleo (margarine)
- 1 medium onion, chopped
- 1 3/4 cups frozen peas
- 1/2 cup celery
- 1/2 cup chopped red peppers
- 3/4 cup chicken broth
- 1/2 tsp dry thyme
- 1/4 tsp cayenne pepper
- 3 cups cooked rice

Instructions

1. Melt the oleo in a large frying pan over medium heat. Add the onion and cook until tender, about 5 minutes.
2. Stir in the peas, red peppers, celery, chicken broth, thyme, and cayenne. Cover.
3. Cook until the peas are tender and the mixture is hot.
4. Toss with the rice.

Tiesta Rice

- $\frac{1}{2}$ cup oleo
- 1 medium onion Chopped
- $1\frac{3}{4}$ cup frozen peas
- $\frac{1}{2}$ cup of Celery
- $\frac{1}{2}$ cup of chopped red peppers
- $\frac{3}{4}$ chicken broth
- $\frac{1}{2}$ teaspoon dry thyme
- $\frac{1}{2}$ teaspoon of Cayenne pepper
- $\frac{1}{4}$ 3 cup of ~~go~~ cooked Rice

Melt butter in large fry pan
over medium heat. add onion
Cook till tender about 5 minutes
Stir in peas red peppers, Chicken
broth thyme Cayenne. Cover
Cook till peas are tender and
mixture is hot toss with rice