

MEXICAN RICE

(slightly adapted from [Marcela Valladolid](#))

3 vine-ripened tomatoes
1 cup chicken broth, plus more as needed
1 tablespoon olive oil
1 shallot, chopped
1 carrot, finely diced
1 celery rib, finely diced
1 large garlic clove, minced
1 cup medium-grain rice
1 teaspoon salt
1 bay leaf
1 whole Serrano chile
1/4 cup frozen peas, thawed

Cut the tomatoes in half, and remove the seeds. Add the tomatoes and 1 cup of broth to a blender and puree. Strain into a bowl and reserve the liquid. Add enough extra broth to make 2 cups of liquid. In a large saucepan, heat the oil over medium-high heat. Add the shallots, carrots, and celery pieces, and saute for about 4 minutes. Add the garlic and saute for 1 minute longer. Stir in the rice and cook until slightly toasted, stirring constantly. Add the tomato broth mixture, stir and bring to boil. Add the salt, bay leaf, and the Serrano chile. Reduce the heat, cover and simmer until the rice is tender, about 20 minutes. Remove the pan from heat. Scatter the peas over the top of the rice, cover, and let the rice stand 5 minutes. Fluff the rice with a fork, transfer to a serving bowl and serve.