

TOMATILLO RICE

(from the Bewitching Kitchen)

for the tomatillo sauce:

8 large tomatillos cut in half

2 medium shallots peeled

1/2 Serrano pepper, cut in half lengthwise, seeds removed

salt and pepper

1/2 cup chicken stock or water

1/2 cup cilantro leaves

juice of half a lemon

for the rice:

1 cup rice, rinsed

1 tablespoon olive oil

salt

Place the tomatillos, cut side down, shallots and Serrano pepper on a baking sheet and roast at 425 F until soft and the tomatillo skin is starting to get brown, about 30 minutes. Transfer everything to a blender, add half a cup of chicken stock or water, fresh cilantro leaves and the juice of half a lemon. Process until smooth. Adjust seasoning. Sauce is perfect over fajitas, or seafood. To make rice, you only need 1/2 cup of it.

Sautee one cup of rice on a little bit of olive oil, add 1/2 cup of tomatillo sauce and 1 + 1/2 cups of water. Cover and cook for about 18 minutes, until done. Leave it covered for 10 minutes, fluff with a fork, and serve.