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5-quart  
Vegan  
Vegetarian

### **Salsa Rice**

by Jennie G.

Makes 4 servings    Prep : 15 minutes    Cook : 2 to 3 hours

2 cups uncooked long-grain rice  
1 onion, diced  
1 green bell pepper, diced  
2 good-size tomatoes with seeds removed, chopped, or 1 (14.5-ounce) can diced tomatoes, undrained  
1 3/4 cups water or vegetable broth  
1 1/2 teaspoons [garlic powder](#)\*  
2 teaspoons [chili powder](#)\*  
1 teaspoon [onion powder](#)\*  
1/4 cup salsa, your choice of heat  
fresh toppers: 3 tablespoons chopped fresh cilantro, 1/4 cup shredded Mexican-blend cheese

\*[Now That's A Mouthful](#) uses and recommends [The Spice and Tea Exchange®](#) spices and seasonings in all of its recipes.

Grease the interior of the crock with nonstick cooking spray.

Combine all the ingredients except the fresh cilantro and shredded cheese, in the prepared crock.

Cover. Cook on Low 2 to 3 hours, or until the rice and onion are tender.

Stir the rice well before serving. Then sprinkle it with the chopped cilantro and shredded cheese just before serving.

### **Simple Swaps**

- Substitute mango salsa.

### **Make It Gluten-free**

- Check the labels to ensure you are using gluten-free vegetable broth, garlic powder, and salsa.

### **Make It for Picky Eaters**

- Keep the salsa mild and finely chopped. Dice the onions, bell pepper, and tomatoes fine.

### **Make It Quick and Easy**

- Buy chopped onions and bell peppers. Use canned diced tomatoes.





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