**Southwestern Rice**

**Roasted Corn:**

2 ears corn

2 Tbsp. butter, melted

½ tsp. cumin

½ tsp. coriander

½ tsp. salt

¼ tsp. pepper

**Ingredients**

2 cups rice

2 Tbsp. butter

3 cloves garlic

½ red onion, small dice

½ green bell pepper, small dice

1 tsp. paprika

1 tsp. chili powder

½ tsp. oregano

1 bay leaf

4 cups beef broth

Salt and pepper to taste

**INSTRUCTIONS**

**Wednesday:**

1. Preheat oven to 500º.
2. Mise en place all ingredients.
3. Cut the corn into 3 pieces each and toss with the butter and spices from the roasted corn section.
4. Put them in a small pan and cook until the corn begins to turn black on the outside.
5. Let cool on the counter until you can handle it.
6. Cut the kernels off of the ears. Put them in a bowl, wrap, and put away with your other items.

**Thursday:**

1. Heat a large pot over medium heat and melt the butter.
2. Add the onions, green pepper, and garlic; cook for 5 minutes.
3. Stir in the spices and let cook for 1 minute.
4. Add rice and stir until it is well mixed in.
5. Add the beef broth. Turn the heat down to low, cover, and cook for 20-25 minutes. Check every 5 minutes or so to make sure it isn’t sticking to the bottom of the pot.
6. Adjust seasonings to taste.