**Spanish Rice**

**Ingredients:**

1 Tbsp. oil

1 piece of chorizo, small dice

½ onion, medium dice

1 clove garlic, minced

1 tsp. paprika

½ tsp. pepper

1 Tbsp. Adobo

2 dried Arbol or 1 dried Guajillo chili (optional)

1 ½ cups Basmati rice

3 cups water

**INSTRUCTIONS**

1. Sauté the chorizo, onions, and garlic in the oil on medium high heat until the onions begin to turn clear; about 5-7 minutes.
2. Add the spices and dried pepper and cook for one more minute.
3. Stir in the rice and water. Bring to a simmer.
4. Turn the heat down to low, cover, and cook for 20-25 minutes.