**Ingredients**

- 1 large clove garlic, roughly chopped
- 2 cups canned tomatoes (fresh tomatoes can be used)
- ½ cup green bell pepper, roughly chopped
- 1 medium onion, roughly chopped
- ½ medium jalapeño, seeds and veins removed
- 1 teaspoon salt
- ½ cup chicken stock or water
- 2 tablespoons vegetable oil
- 1 heaping cup long-grain white rice, rinsed

**Directions**

1. Blend vegetables, salt and stock or water together into a mostly smooth purée (a few small pieces of onion and pepper are fine).
2. In a large skillet with a tightfitting lid, heat oil. Add rice and toast until it absorbs most of the oil and begins to smell nutty.
3. Add blended ingredients, stir gently with a wooden spoon to prevent breaking up the rice too much and bring to a light boil. Cover, reduce heat to the lowest setting possible and cook undisturbed for 17 minutes. Let sit for another 10 minutes.