

White Rice with Corn and Poblano Strips

Arroz con elote y rajas de poblano

2 cups	dry long grain rice
1 tbsp. plus 1 tsp.	vegetable oil
2 pieces	white onion
1 clove	garlic, peeled and cut in half
4 cups	water, plus warm water for soaking
1 tsp	salt, or to taste
1 cup	corn kernels (fresh off-the-cob, frozen, or canned)
2	Poblano peppers, roasted, peeled and cut into strips

Place rice in a bowl, pour warm water over to cover, and let rest for 10 minutes. Rinse thoroughly and drain. In a large pot, heat 1 tablespoon of oil over medium heat, then add rice. Stir and coat rice with the oil, until it becomes translucent; add onions and garlic, and sauté for another 3 minutes until fragrant. Add four cups of water, and salt to taste. Bring to a boil, then reduce heat. Cover with lid, placing a wooden spoon at the edge of the pot, leaving a narrow opening. Let simmer undisturbed until bubbles start to produce holes on the surface of the rice, about 20 minutes. Add corn, scattered on top (do not mix). Turn off the heat, but leave pot on burner; remove spoon and cover pot completely with lid. Let rest between 5 and 10 minutes, until rice absorbs the remaining liquid. Meanwhile, sauté Poblano strips in one teaspoon of oil over low heat, until shiny and warm. When rice has dried, remove onions and garlic, and fluff with a fork, mixing the corn kernels with the rice. Serve with Poblano strips on top, or on the side, for those who prefer their rice without peppers.

This rice is very versatile as a side for steak, grilled chicken or fish; it also makes a delicious vegetarian main course when paired with black beans. For a different flavour, omit corn and peppers, or substitute with chopped carrots and peas.

