Main dishes / Mexico

Arroz Verde

Mexican green rice — long-grain rice toasted in oil until each grain turns translucent and nutty, then cooked in a blended purée of poblano pepper, jalapeño, cilantro, garlic, and onion until every grain is stained a vivid, verdant green and perfumed throughout with roasted chile.

Time 40 min **Servings** 4

What you'll need.

- ☐ 300 g Long-grain white rice
- ☐ 150 g Poblano pepper (roughly chopped)
- ☐ 1 whole Jalapeño (roughly chopped, seeds optional)
- ☐ 40 g Fresh cilantro (leaves and stems)
- ☐ 100 g White onion (roughly chopped)
- ☐ 3 cloves Garlic cloves
- ☐ 500 ml Chicken or vegetable stock
- ☐ 45 ml Neutral oil (sunflower or vegetable)
- ☐ 7 g Fine salt

Let's make it.

01 Combine the poblano, jalapeño, cilantro (stems and all), onion, and garlic in a blender. Add 250 ml of the stock. Blitz on high for 60-90 seconds until completely smooth with no visible pieces. The purée will be a vivid, almost neon green at first — it will darken as it cooks. Season the purée lightly with salt before adding it to the rice. Measure it — you need approximately 500 ml of purée total; if you have more, reserve it. If less, add a little more stock.

02 Rinse the rice under cold water until the water runs clear, then spread it out on a clean kitchen towel and pat as dry as possible — wet rice will spatter violently in the hot oil and steam instead of toasting. Heat the oil in a wide, heavy-bottomed pot with a tight-fitting lid over medium-high heat until the oil shimmers. Add the dry rice and spread into an even layer. Cook, stirring constantly, for 4-5 minutes until the grains turn from white to a pale, even golden color and smell nutty and toasted.

03 Pour the entire green purée over the toasted rice all at once — it will hiss and spatter as it hits the hot oil and rice, so stand back. Stir immediately to prevent any rice from sticking. Cook over medium-high heat, stirring frequently, for 3-4 minutes as the purée dries out and the rice absorbs the green color. You are essentially frying the purée into the rice — when it no longer looks wet and the rice has absorbed the vivid green color, it is ready for the remaining stock.

04 Pour the remaining stock (250 ml) over the rice, add the salt, and stir once to distribute. Bring to a full boil over high heat. Once boiling, reduce to the absolute lowest heat, cover tightly, and cook for 15 minutes without lifting the lid. The rice needs to steam in this final stage — every time the lid is lifted, you lose steam and the rice will cook unevenly. Set a timer and do not open the pot.

05 Remove from heat and let the rice rest, covered, for 5 minutes to allow the steam to redistribute evenly through the grains. Uncover and fluff gently with a fork, using a lifting and separating motion from the bottom of the pot. Taste and adjust salt. The rice should be a deep, even green throughout each grain — not just surface-stained. Serve as a side dish alongside chicken, fish, or beans, or as a base for a grain bowl.

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Servings are an estimate; check quantities in the source recipe.
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