

## Recipe of the Week



### **V8® SKILLET RED RICE**

- 1 tablespoon vegetable oil
  - 1 large onion, chopped (about 1 cup)
  - 1 small green pepper, chopped (about 1/2 cup)
  - 1/4 teaspoon garlic powder
  - OR 2 clove garlic, minced
  - 1/8 teaspoon ground black pepper
  - 1 cup uncooked regular long-grain white rice
  - 3 1/2 cups V8® 100% Vegetable Juice (Regular or Low Sodium)
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Heat the oil in a 10-inch skillet over medium heat. Add the onion, green pepper, garlic and black pepper and cook until they're tender-crisp. Add the rice and cook and stir for 30 seconds. Stir in the juice. Heat to a boil. Reduce the heat to low. Cover and cook for 20 minutes or until the rice is tender. Let stand for 5 minutes.

**Another great recipe from [www.bv.bm](http://www.bv.bm)**