**CILANTRO RICE:**
- 2 CUPS LONG GRAIN WHITE RICE
- 2 TBS OLIVE OIL
- 1/2 ONION DICED FIRST SAUTÉ
- 3 GARLIC CLOVES MINCED SAUTÉ
- 4 CUPS CHICKEN STOCK
- 1/2 BUNCH CILANTRO

**PICO:**
- 6-8 ROMA TOMATOES
- CILANTRO, HALF BUNCH
- 1 JALAPEÑO
- 1/2 RED ONION
- LIME
- SALT

**DIRECTIONS**

**Cilantro rice:**
1. Rinse the rice.
2. Add 2 tbs olive oil to a pan with straight walls like a Dutch oven. Sauté diced onion first. Then, sauté garlic for a minute before adding your rice. Add rice.
3. Sauté rice in oil for about 5 minutes, until it turns whiter in color. Stir frequently.
4. Add 4 cups chicken stock, salt and pepper.
5. Cook on high until stock begins to boil.
6. Once stock boils, switch heat to low and simmer covered for 15-20 minutes check.
7. When rice is done, let it sit for a few minutes.
8. Chop cilantro.
9. Fluff rice and add lime if you want. Add cilantro at the end and mix it into the rice.

**Picc:**

1. Take out a big mixing bowl. Quarter your tomatoes and cut out the center of each quarter along with as much of the liquid as you can and discard. Or in my case, just eat it so as not to waste. After tomatoes are quartered and you are left with just the outside part, dice the rest of the way and add diced tomatoes to mixing bowl.
2. Finely chop jalapeño (removing the center of the pepper), red onion, and cilantro and add to mixing bowl. If you do not want the pico too spicy, remove seeds. I like a little bit of seeds to add some kick.
3. Add the juice of one whole lime (or more) and season with salt to taste!

**Carne Asada:**
1. Season meat with salt and a little olive oil, tenderize if meat is on the thicker side.
2. Grill on high 3 minutes then flip for 3-5 minutes until finished.