



Kitchen Divas

Aguadito

Instructions

Ingredients

- 1 bunch of cilantro
- 1 cup of brown rice
- 1 large organic carrot, diced
- 1/2 cup of organic frozen peas
- 1/4 of red bell pepper, julienned
- 1/2 cup of organic frozen corn
- 4 cups of water
- 3 Tablespoons of avocado oil
- 1 tablespoon of minced garlic
- 1 teaspoon of Aji Amarillo paste
- 1 teaspoon of salt
- 1/2 teaspoon of dried oregano
- 1 wedged lime for garnish

1. In a large pot, heat oil on medium. Add the garlic, Aji Amarillo paste, salt, and oregano
2. Blend the water and cilantro, then add the cilantro juice, the rice, and diced carrots to the pot. Bring to a boil on high heat, then lower the heat and cook for 20 minutes
3. Add the peas, bell pepper, and corn and allow to boil for another five minutes. Add more water if necessary
4. Serve and enjoy with a squeeze of lime juice if desired. Eat carefully as soup will be extremely hot.

Recipe by Chef Carmen