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Mix in jalapeno pepper, cilantro, and salt; reduce heat to low. Cover skillet and simmer until rice has absorbed the liquid, about 15 minutes. Do not lift the cover while the rice is cooking. Turn off heat and let rice stand covered for 8 minutes. Fluff with a fork before transferring rice to a serving dish.

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Heat the oil in a heavy skillet. Add the rice and stir over medium-high heat until rice is golden brown. Add the garlic and chopped onion, and saut until the onion just begins to brown. Add the tomatoes, tomato sauce, chicken broth, chili powder and salt, lower heat and cover. Simmer for 20 to 25 minutes until all liquid is absorbed.

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Add the rice and peas and stir to mix the ingredients. Lastly, add the blended tomatoes and chicken stock. Cover the pot and reduce the heat to low. Cook for 25 minutes until the liquid has been absorbed by the rice. Turn off the heat and let the rice rest for 10 minutes. Stir the rice and add salt if needed. Serve with your favorite dish.

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