

The Rice Cookbook

973 Recipes

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Chinese Sizzling Rice Soup

Ingredients

3 ounces baby shrimp
3 ounces skinless, boneless
chicken pieces cut into chunks
1 egg
4 tablespoons cornstarch
4 cups vegetable oil for frying
3 cups chicken broth
1 ounce mushrooms, chopped
2 tablespoons chopped water
chestnuts
1/8 cup diced bamboo shoots
1/3 cup fresh green beans, cut
into 1 inch pieces
1/2 teaspoon salt
1 tablespoon sherry
2/3 cup uncooked white rice

Directions

Mix together the shrimp, chicken, egg, and cornstarch.

Heat 3 cups of the oil in wok. When it is hot, add shrimp and chicken mixture. Cook for 1/2 minute and drain.

Place above mixture in pot with the broth, mushroom, water chestnuts, bamboo shoots, and green beans. Bring to a boil. Add salt and sherry. Return to a boil. Reduce heat and allow to simmer.

Meanwhile, heat the remaining 1 cup of oil until it is hot. Add rice and brown quickly. Drain and add to soup. Serve and enjoy!

Cheddar Rice Casserole

Ingredients

1/4 cup chopped onion
2 garlic cloves, minced
1/4 cup butter or margarine
3 cups cooked long-grain rice
2 cups shredded Cheddar cheese
1 cup minced fresh parsley
1 cup milk
4 eggs, lightly beaten
2 teaspoons Worcestershire sauce
1 teaspoon salt

Directions

In a large saucepan, saute onion and garlic in butter until tender. Add remaining ingredients; mix well. Transfer to a greased shallow 1-qt. baking dish. Bake, uncovered, at 350 degrees for 40-45 minutes or until a knife inserted near the center comes out clean.

Italiano Chicken and Rice

Ingredients

1 pound boneless, skinless chicken breasts, cut into strips
1/2 teaspoon minced garlic
1 3/4 cups SwansonB® Chicken Stock
1 tablespoon canned diced tomatoes, drained
1/2 teaspoon Italian seasoning, crushed
3/4 cup uncooked regular long-grain white rice
1/4 cup grated Parmesan cheese

Directions

Cook the chicken and garlic in a 10-inch nonstick skillet over medium-high heat until it's well browned, stirring often. Remove the chicken from the skillet.

Add the stock, tomatoes, Italian seasoning and rice to the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes.

Stir in the cheese. Return the chicken to the skillet. Cover and cook for 5 minutes or until the chicken is cooked through and the rice is tender.

Steak and Rice

Ingredients

1 1/2 pounds round steak
2 tablespoons vegetable oil
1 green bell pepper
1 (29 ounce) can diced tomatoes
4 tablespoons cornstarch
1 cube beef bouillon cube
1/4 cup soy sauce
1/2 teaspoon garlic powder
1/2 teaspoon ground black pepper
1/2 teaspoon ground ginger
2 cups water

1 cup white rice
2 cups water

Directions

Trim any fat from round steak and slice meat into thin 2 to 3 inch long strips. Remove the seeds and core from the green bell pepper, and slice into thin 3 inch long strips.

In a large frying pan over medium to high heat add oil and cook meat until medium rare, add peppers and continue cooking until meat is browned.

Reduce heat to simmer and add tomatoes, soy sauce, garlic powder, black pepper and ginger. Cover and simmer 10 minutes.

Dissolve bullion cube and corn starch in 2 cups water and stir well before adding to simmering beef. Cover and simmer 10 minutes, stirring occasionally, until sauce resembles the consistency of gravy. Remove from heat and serve over a bed of rice.

To cook rice: In a saucepan, bring 2 cups of water to a boil. Stir in 1 cup of rice. Cover and reduce heat to a simmer. Simmer for 20 minutes.

Cajun Fried Rice

Ingredients

2 cups uncooked long grain rice
3 tablespoons canola oil
1 medium green pepper, diced
1 small onion, chopped
1 celery rib, thinly sliced
2 1/4 cups water
1 (14.5 ounce) can chicken broth
1 medium tomato, diced
1 1/2 teaspoons salt
1/2 teaspoon ground cumin
1/4 teaspoon pepper
1 cup cubed cooked pork

Directions

In a large skillet, saute rice in oil until lightly browned. Add the green pepper, onion and celery; saute for 2-3 minutes. Stir in the water, broth, tomato, salt if desired, cumin and pepper. Bring to a boil. Reduce heat; cover and simmer for 18-20 minutes or until rice is tender. Stir in pork; heat through.

Clam with Tomato and Rice Soup

Ingredients

1/2 cup uncooked white rice
1 cup water
1/4 cup minced red onion
4 cloves garlic, minced
1/4 cup butter
1 (6.5 ounce) can minced clams
1/2 cup corn
2 teaspoons lemon juice
4 (8 ounce) cans tomato sauce
1 teaspoon chopped fresh basil
salt and pepper to taste
1 cup water
1 cup heavy cream

Directions

In a small saucepan, bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large saucepan or stockpot, saute the onion and garlic in butter until tender. Add clams, corn, lemon juice and tomato sauce. Season with fresh basil and salt and pepper to taste. Stir in remaining cup of water and let the soup simmer for 20 minutes. Remove from heat and stir in the heavy cream and cooked rice until well blended. Serve immediately.

Black Glutinous Rice Porridge

Ingredients

1 2/3 cups water
1 pandan leaf
3/4 cup black glutinous rice
1/2 cup brown sugar
1/4 cup white sugar
2 cups coconut milk

Directions

In a saucepan bring water and pandan leaf to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Remove pandan leaf and stir in brown sugar and white sugar. Continue to cook for 5 minutes. Stir in the coconut milk and remove from heat.

Baked Fish and Rice

Ingredients

1 1/2 cups boiling chicken broth
1/2 cup uncooked long grain rice
1/4 teaspoon Italian seasoning
1/4 teaspoon garlic powder
1 (10 ounce) package frozen
chopped broccoli, thawed and
drained
1 tablespoon grated Parmesan
cheese
1 (2.8 ounce) can French-fried
onions, divided
1 pound fresh or frozen fish fillets,
thawed
1 dash paprika
1/2 cup shredded Cheddar
cheese

Directions

In a greased 11-in. x 7-in. x 2-in. baking dish, combine the broth, rice, Italian seasoning and garlic powder. Cover and bake at 375 degrees F for 10 minutes. Add the broccoli, Parmesan cheese and half of the onions. Top with fish fillets; sprinkle with paprika.

Cover and bake 20-25 minutes longer or until the fish flakes easily with a fork. Uncover; sprinkle with cheddar cheese and remaining onions. Return to the oven for 3 minutes or until cheese is melted.

Apple Spice Rice

Ingredients

3 tablespoons butter
1 cup long grain rice
1/2 cup finely chopped onion
1 clove garlic, minced
1 small tart apple - peeled, cored
and diced
1/2 cup golden raisins
1 1/2 cups chicken broth

Directions

Melt butter in a saucepan over medium heat. Stir in rice, onion, garlic, apple and raisins. Saute for 3 to 4 minutes. Stir in chicken broth, and bring to a boil. Reduce heat, cover, and simmer for 16 to 18 minutes, or until liquid is absorbed.

Quick Turkey and Rice

Ingredients

3 cups water
1 1/2 cups uncooked long-grain rice
1 tablespoon cooking oil
1 cup chopped green bell pepper
2 stalks celery, cut into 1 inch pieces
1 yellow onion, finely chopped
1 pound boneless turkey breast, cut into 1 inch cubes
1 (14.5 ounce) can stewed tomatoes, drained

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Meanwhile, heat oil in a large skillet over medium high heat. Saute bell pepper, celery and onion until tender, about 2 to 3 minutes. Add turkey, and continue to saute until turkey loses its outer pink color. Stir in tomatoes, and cover. Continue to simmer, stirring occasionally, until turkey is cooked through (no longer pink inside). Serve over hot cooked rice.

Black Rice Pudding

Ingredients

1/3 cup uncooked glutinous black rice
1/2 cup uncooked glutinous white rice
1/3 cup palm sugar
3 cups water
1/3 cup coconut cream
1 teaspoon vanilla extract

Directions

Rinse and drain glutinous black rice and glutinous white rice, then combine with sugar and water in a large saucepan. Bring to a boil over high heat, stirring frequently. Reduce heat to medium-low. Cover and cook until rice is tender and creamy, stirring occasionally, about 45 minutes. Stir in coconut cream and vanilla extract. Serve warm.

Mom's Sushi Rice

Ingredients

2 1/4 cups Japanese sushi-style rice
1 (4 inch) piece konbu dried kelp (optional)
3 cups water
1/4 cup rice vinegar
1/4 cup white sugar
1 1/4 teaspoons salt

Directions

Place rice into a large, deep bowl. Fill with cold water and rub rice together with hands until the water turns milky white. Pour off the cloudy water, being careful not to pour out the rice. Repeat 3 or 4 times until you can see the rice through 3-inches of water.

Drain the rice in a fine strainer, then place into a saucepan along with konbu and water. Allow to stand for 30 minutes. Stir together rice vinegar, sugar, and salt until dissolved in a small bowl, set aside.

Cover, and bring rice to a boil over high heat, then reduce heat to low, and simmer for 15 minutes. Remove from heat and allow to stand for 5 minutes.

Scrape rice into a bowl; remove and discard the konbu. Stir in vinegar mixture until well incorporated and no lumps of rice remain. Allow to cool at room temperature. For a shinier appearance, use an electric fan to cool the rice rapidly.

Tsao Mi Fun (Taiwanese Fried Rice Noodles)

Ingredients

1/2 pound thinly sliced pork loin
1/4 cup soy sauce
1/4 cup rice wine
1 teaspoon white pepper
1 teaspoon Chinese five-spice powder
1 teaspoon cornstarch

4 dried Chinese black mushrooms
1 (8 ounce) package dried rice vermicelli

1/4 cup vegetable oil, divided
2 eggs, beaten
1/4 clove garlic, minced
1 tablespoon dried small shrimp
3 carrots, cut into matchstick strips
1/2 onion, chopped
3 cups bean sprouts
4 leaves napa cabbage, thinly sliced
salt to taste
3 sprigs fresh cilantro for garnish

Directions

Place the pork into a mixing bowl and pour in the soy sauce and rice wine. Sprinkle with the white pepper, five-spice powder, and cornstarch. Mix well, then set aside to marinate. Soak the mushrooms in a bowl of cold water for 20 minutes, then pour off the water, cut off and discard the stems of the mushrooms. Slice the mushrooms thinly and reserve. Soak the rice vermicelli in a separate bowl of cold water for 10 minutes, then pour off the water and set the noodles aside.

Heat 1 tablespoon of the vegetable oil in a wok or large skillet over medium heat. Pour in the eggs, and cook until firm, flipping once, to make a pancake. Remove the egg pancake, and allow to cool, then thinly slice and place into a large bowl. Heat 2 more tablespoons of the vegetable oil in the wok over high heat. Stir in the garlic and dried shrimp, and cook until the shrimp become aromatic, about 20 seconds. Next, add the pork along with the marinade, and cook until the pork is no longer pink, about 4 minutes. Stir in the carrots and onion, and cook until the carrots begin to soften, about 3 minutes. Finally, add the bean sprouts, napa cabbage, and sliced mushrooms; cook and stir until the vegetables are tender, about 3 minutes more. Scrape the pork mixture into the bowl along with the eggs, then wipe out the wok and return it to the stove over medium-high heat.

Heat the remaining vegetable oil in the wok, then stir in the drained rice vermicelli noodles. Cook and stir for a few minutes until the noodles soften, then stir in the reserved pork mixture. Scrape the mixture in to a serving bowl and garnish with cilantro to serve.

Pork Chops and Dirty Rice

Ingredients

2 tablespoons cooking oil
4 (6 ounce) pork chops
1 (1 ounce) package dry onion
soup mix
3 cups water
1 cup uncooked white rice

Directions

Preheat an oven to 375 degrees F (190 degrees C).

Heat the oil in a large skillet over medium heat; brown the pork chops on both sides. Remove the pork chops from the skillet, reserving the drippings in the skillet; add the onion soup mix and the water to the drippings; cook and stir until hot.

Spread the rice evenly into the bottom of a 2 quart casserole dish. Lay the pork chops atop the rice. Pour the mixture from the skillet over the pork chops and rice; cover.

Place covered dish in preheated oven and bake 45 minutes. Remove cover and bake until the pork is no longer pink in the center, another 15 minutes. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

Jeera Fried Rice

Ingredients

1 cup long-grain rice
2 1/2 cups water
salt to taste
2 tablespoons vegetable oil
1 onion, chopped
1 tablespoon cumin seeds
5 black peppercorns
1 bay leaf
1 teaspoon white sugar
1/4 teaspoon ground cinnamon
1 pinch ground cloves

Directions

Wash rice well and soak in 2 1/2 cups salted water for 30 min.

Heat oil in a heavy or nonstick pan. Add onions and fry till dark brown. Drain onions and set aside, but reserve the oil.

In the same oil, stir fry cumin, peppercorns, and bay leaf for a few seconds.

Drain rice reserving the water and add the rice to the frying pan. Add sugar, stir gently, fry till rice is light brown. Add clove-cinnamon powder, stir. Add salt water (previously drained) and bring to a boil.

Simmer covered until rice is the cooked and the water evaporates. Rice should not be sticky when finished. Spoon the onions on top to serve.

Rice and Lentil Soup in a Jar

Ingredients

2 tablespoons chicken bouillon granules

1/3 cup uncooked instant rice

1/3 cup red lentils

1 tablespoon dried parsley

1/2 teaspoon ground black

pepper

1 teaspoon poultry seasoning

1/3 cup uncooked instant rice

1/3 cup green lentils

2 teaspoons butter or margarine

8 cups water

1/4 cup chopped celery (optional)

1 cup cubed cooked chicken
(optional)

Directions

Measure the chicken bouillon granules into a 1 pint jar. Top with 1/3 cup of instant rice, red lentils, dried parsley, pepper, poultry seasoning, 1/3 cup of rice and then the green lentils on top. Seal with a lid and ring for gift giving.

To make the soup, bring the butter and water to a boil in a large pot. Pour in the contents of the jar and add celery and chicken if using. Bring to a boil, then reduce heat to medium and simmer until the lentils are tender, about 30 minutes.

Brown Rice Pudding

Ingredients

1 1/2 cups heavy cream
1 1/4 cups water
1/2 cup short-grain brown rice
1/4 teaspoon salt
1/2 cup raisins (optional)
3 egg yolks
1/4 cup white sugar
1/2 teaspoon ground cinnamon
1 tablespoon butter, softened
2 teaspoons vanilla extract

Directions

Bring the heavy cream, water, brown rice, and salt to a boil in a pot; reduce heat to low, cover, and simmer until the liquid is completely absorbed, about 80 minutes. Fold the raisins into the mixture and continue cooking until the raisins plump, about 10 minutes more.

Whisk the egg yolks, sugar, and cinnamon together in a bowl; slowly pour into the pot with the rice while stirring. Cook and stir until the mixture thickens, about 6 minutes. Remove from heat and stir in the butter and vanilla extract.

Tomato Rice Stew

Ingredients

- 4 cups water
- 2 cups uncooked white rice
- 2 unpeeled potatoes, diced
- 1 (12 ounce) can tomato paste
- 1 (15 ounce) can tomato sauce
- 1 teaspoon dried basil
- 1 tablespoon white sugar
- 1 tablespoon salt
- 2 bay leaves
- 1 (13.5 ounce) can whole leaf spinach, drained
- 1 (14.5 ounce) can stewed tomatoes, drained and sliced
- 1/2 tablespoon fresh lemon juice

Directions

In a large saucepan, mix the water, rice, potatoes, tomato paste, and tomato sauce. Stirring constantly, bring to a boil. Reduce heat to medium, and stir in basil, sugar, salt, and bay leaves. Cook about 15 minutes, stirring often, until potatoes and rice are tender but firm.

Mix spinach, stewed tomatoes, and lemon juice into the saucepan. Reduce heat, and simmer 15 minutes, or until rice has finished cooking and the mixture has thickened.

Zippy Rice Pilaf

Ingredients

1 small onion, finely chopped
3 garlic cloves, minced
2 teaspoons butter or stick margarine
1 cup uncooked long grain rice
2 jalapeno peppers, seeded and chopped*
2 cups reduced sodium chicken broth or vegetable broth
1/2 teaspoon ground cumin
1/4 teaspoon salt
1 tablespoon minced fresh cilantro

Directions

In a saucepan, saute onion and garlic in butter until tender. Add the rice and jalapenos; toss to coat. Stir in the broth, cumin and salt; bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until liquid is absorbed and rice is tender. Add cilantro. Fluff with a fork; serve immediately.

Cashew Raisin Rice Pilaf

Ingredients

1/4 cup margarine
1 1/2 cups uncooked long grain white rice
1 chopped onion
1 cup chopped carrot
1 cup golden raisins
3 cups chicken broth
3/4 cup uncooked wild rice
2 cups frozen green peas
1 (4 ounce) jar diced pimento peppers, drained
1 cup cashews
1 teaspoon salt
ground black pepper to taste

Directions

Melt margarine in a large saucepan over medium-high heat. Sauté the long grain rice, onion, carrot and raisins for 3 to 5 minutes or until onion is tender. Pour in the broth and bring to a boil. Reduce heat to low, cover pan and simmer for 20 to 25 minutes.

Meanwhile, in a saucepan bring 1 1/2 cups salted water to a boil. Add wild rice, reduce heat, cover and simmer for 45 minutes. Drain and set aside.

When the rice/raisin mixture is finished simmering (rice is cooked), stir in cooked wild rice, peas, pimentos and cashews and heat through.

Lemony Turkey Rice Soup

Ingredients

6 cups chicken broth, divided
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
2 cups cooked rice
2 cups diced cooked turkey
1/4 teaspoon pepper
2 tablespoons cornstarch
1/4 cup lemon juice
1/4 cup minced fresh cilantro or parsley

Directions

In a large saucepan, combine 5-1/2 cups of broth, soup, rice, turkey and pepper. Bring to a boil; boil for 3 minutes. In a small bowl, combine cornstarch and remaining broth until smooth. Gradually stir into hot soup. Cook and stir for 1-2 minutes or until thickened and heated through. Remove from the heat; stir in lemon juice and cilantro.

Venison and Wild Rice Stuffed Acorn Squash

Ingredients

1/3 cup wild rice
2 2/3 cups water
1 acorn squash, halved and seeded
1/3 cup cranberries
1/2 pound ground venison
1/2 cup brown sugar
1 teaspoon cinnamon
1/2 teaspoon nutmeg
1 pinch Salt and pepper to taste
1/4 cup butter

Directions

Preheat oven to 400 degrees F (200 degrees C).

Bring rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and cook until the rice is tender, about 40 minutes.

Meanwhile, place squash, cut-side down onto a deep baking dish filled with 1/2-inch of water. Bake in preheated oven for 40 minutes, then drain water and set aside.

Bring some water to a boil in a saucepan, then remove from the heat. Add the cranberries and let stand for 5 minutes, then drain and reserve. Cook the ground venison in a skillet over medium-high heat until thoroughly cooked and crumbly.

Stir together the wild rice, cranberries, venison, and brown sugar. Season with cinnamon, nutmeg, salt, and pepper.

Turn the oven on to Broil. Rub the inside of the squash halves with the butter, then place cut-side up on the baking dish. Stuff with the rice mixture, then broil in the oven for 5 minutes.

Cheesy Beans and Rice

Ingredients

1 cup uncooked brown rice
1 (16 ounce) can kidney beans,
rinsed and drained
1 large onion, chopped
1 tablespoon canola oil
1 (14.5 ounce) can diced tomatoes
and green chilies, undrained
2 teaspoons chili powder
1/4 teaspoon salt
1 1/4 cups shredded reduced-fat
Cheddar cheese, divided

Directions

Cook rice according to package directions. Transfer to a bowl; add the beans. In a nonstick skillet, saute onion in oil for 4-5 minutes. Stir in the tomatoes, chili powder and salt. Bring to a boil; remove from the heat.

In a 2-qt. baking dish coated with nonstick cooking spray, layer a third of the rice mixture, cheese and tomato mixture. Repeat layers. Top with remaining rice mixture and tomato mixture.

Cover and bake at 350 degrees F for 30 minutes or until heated through. Uncover; sprinkle with remaining cheese. Bake 5-10 minutes longer or until cheese is melted.

Maria's Rice

Ingredients

1 cup uncooked white rice
1 (10.5 ounce) can condensed
French onion soup
1 (10.5 ounce) can beef broth
1/2 cup butter, sliced

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a 9x9 inch baking dish combine rice, soup and broth. Place butter slices on top of the mixture.

Cover with foil and bake for 30 minutes. Remove cover and bake 30 minutes more.

Coconut Sevai (Rice Noodles)

Ingredients

14 ounces rice noodles
1 teaspoon salt
3 tablespoons vegetable oil
1 teaspoon black mustard seed
2 dried red chile peppers,
chopped
3 tablespoons brown lentils
4 tablespoons roasted peanuts
3/4 cup shredded or flaked
coconut
1/4 cup water
fresh cilantro, for garnish

Directions

Place noodles in a medium size pot and add water, just to cover. Add salt and bring to a boil. After boiling 1 to 2 minutes, transfer noodles to a colander and let cold water run through it for about 3 seconds. Drain and set aside.

Heat oil in a wok; when warm add mustard seed, chile peppers and lentils. Stir-fry until lentils start getting light brown, then add peanuts and stir-fry for 10 seconds. Stir in coconut and fry it until light brown; add cooked noodles and 1/4 cup water. Keep stirring all together over heat until well mixed, 10 to 20 seconds. Garnish with cilantro and serve.

Slow-Simmered Chicken Rice Soup

Ingredients

1/2 cup uncooked wild rice
1/2 cup uncooked regular long-grain white rice
1 tablespoon vegetable oil
5 1/4 cups Swanson® Chicken Broth (regular, Natural Goodness® or Certified Organic)
2 teaspoons dried thyme leaves, crushed
1/4 teaspoon crushed red pepper
2 stalks celery, coarsely chopped
1 medium onion, chopped
1 pound skinless, boneless chicken breast, cut into cubes
sour cream
chopped green onion

Directions

Stir the wild rice, white rice and oil in a 3 1/2-quart slow cooker. Cover and cook on HIGH for 15 minutes.

Add the broth, thyme, red pepper, celery, onion and chicken to the cooker. Turn the heat to LOW. Cover and cook for 7 to 8 hours (or on HIGH for 4 to 5 hours) or until the chicken is cooked through.

Serve with the sour cream and green onions, if desired.

Artichoke Rice Salad

Ingredients

4 cups chicken stock
2 cups uncooked white rice
3 (6.5 ounce) jars marinated
artichoke hearts, chopped
2 cups mayonnaise
1 teaspoon curry powder
salt and pepper to taste
5 green onions, chopped
1 green bell pepper, chopped
3 stalks celery, chopped
1/4 cup chopped parsley

Directions

Combine chicken stock and rice in a medium saucepan. Bring to a boil, reduce heat to low. Cook until tender, about 20 minutes.

In a small bowl, mix together artichoke marinade, mayonnaise, and curry powder. Season to taste with salt and pepper. Set aside.

In a large bowl, combine artichoke hearts, green onions, green bell pepper, parsley, and celery. Mix in cooked rice, then mix in reserved marinade mixture. Cover and chill overnight. Serve cold.

Fairy Godmother Rice

Ingredients

1/2 cup butter
5 ounces thin egg noodles
2 cups uncooked instant rice
2 (1 ounce) packages dry onion soup mix
4 cups vegetable broth
1 (5 ounce) can water chestnuts, drained and sliced
soy sauce to taste

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 2 quart casserole dish.

Melt butter in a large skillet over medium heat. Brown noodles in the butter.

In a large bowl combine browned noodles, rice, soup mix, broth, water chestnuts and soy sauce. Mix well and transfer to prepared casserole dish.

Bake for 45 minutes, or until liquid has been absorbed and casserole is browned and crispy on top.

My Mom's Sausage and Rice Casserole

Ingredients

1 pound fresh, ground pork
sausage
1 onion, finely chopped
1 cup chopped celery
1 green bell pepper, chopped
1/2 cup uncooked long-grain rice
2 1/2 cups hot water
1 envelope chicken noodle mix -
dry
2 tablespoons sliced almonds

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a Dutch-oven over medium heat, brown the sausage with the onion, celery and bell pepper; drain. Pour in rice, hot water, and soup mix. Stir until any lumps of soup have melted. Top with almonds. Cover and bake in a preheated oven for 1 1/2 hours.

Guam Fried Rice

Ingredients

1 pound bacon or SPAM, chopped
4 cloves garlic, minced
6 green onions, chopped
2 carrots, sliced
1/2 pound snow peas
4 cups cooked white rice
1/4 cup soy sauce

Directions

Cook bacon or SPAM in a skillet over medium-high heat until crisp. Stir in the garlic, green onions, and carrots; cook for 2 minutes. Add snow peas; cook for 2 more minutes.

Stir in the cooked rice, a cup at a time, coating well with the grease. Cook and stir until the rice is hot, then sprinkle with soy sauce.

Easy Red Beans and Rice

Ingredients

2 cups water
1 cup uncooked rice

1 (16 ounce) package turkey kielbasa, cut diagonally into 1/4 inch slices
1 onion, chopped
1 green bell pepper, chopped
1 clove chopped garlic
2 (15 ounce) cans canned kidney beans, drained
1 (16 ounce) can whole peeled tomatoes, chopped
1/2 teaspoon dried oregano
salt to taste
1/2 teaspoon pepper

Directions

In a saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large skillet over low heat, cook sausage for 5 minutes. Stir in onion, green pepper and garlic; saute until tender. Pour in beans and tomatoes with juice. Season with oregano, salt and pepper. Simmer uncovered for 20 minutes. Serve over rice.

Wild Rice Stuffed Squash

Ingredients

1 (6 ounce) package long grain
and wild rice mix
2 1/3 cups vegetable or chicken
broth
1 teaspoon rubbed sage
1 teaspoon dried thyme
2 celery ribs, chopped
1 medium onion, chopped
1 tablespoon olive or vegetable oil
3/4 cup dried cranberries
1/2 cup toasted, coarsely
chopped pecans
2 tablespoons minced fresh
parsley
4 medium acorn squash
3/4 cup water

Directions

In a large saucepan, combine the rice with contents of seasoning mix, broth, sage and thyme. Bring to a boil. Reduce heat; cover and simmer for 23-25 minutes or until rice is tender and liquid is almost absorbed. Meanwhile, in a large skillet, saute celery and onion in oil until tender. Stir in cranberries, pecans and parsley. Remove from the heat. Stir in rice mixture.

Cut squash in half widthwise. Remove and discard seeds and membranes. With a sharp knife, cut a thin slice from the bottom of each half so squash sits flat. Fill squash halves with about 1/2 cup rice mixture. Place in a greased 15-in. x 10-in. x 1-in. baking pan. Pour water into pan.

Coat one side of a large piece of heavy-duty foil with nonstick cooking spray. Cover pan tightly with foil, coated side down. Bake at 350 degrees F for 50-60 minutes or until squash is tender.

Wild Rice Soup

Ingredients

1 pound ground beef
2 cups chopped celery
2 cups chopped onion
3 cups water
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1 (6.1 ounce) box quick-cooking
long grain and wild rice mix
5 bacon strips, cooked and
crumbled

Directions

In a 3-qt. saucepan, cook beef, celery and onion until beef is browned and vegetables are tender; drain. Add water, broth, soup and rice with contents of the seasoning packet. Bring to a boil. Reduce heat; cover and simmer for 5 minutes. Garnish with bacon.

Chicken and Rice Skillet with Broccoli

Ingredients

1 tablespoon vegetable oil
4 (4 ounce) skinless, boneless
chicken breast halves
1 (10.5 ounce) can Campbell's®
Condensed Chicken Broth
3/4 cup water
1/2 teaspoon dried basil leaves,
crushed
1/2 teaspoon garlic powder
3/4 cup uncooked regular long-
grain white rice
2 cups fresh or frozen broccoli
flowerets
paprika

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides. Remove the chicken from the skillet.

Stir the broth, water, basil and garlic powder in the skillet and heat to a boil. Stir in the rice. Reduce the heat to low. Cover and cook for 5 minutes.

Stir in the broccoli. Top with the chicken. Sprinkle with the paprika. Cover and cook for 15 minutes or until the chicken is cooked through and the rice is tender.

Soy Sauce Chicken and Rice

Ingredients

4 skinless, boneless chicken breasts
2 tablespoons vegetable oil
1/2 cup chopped celery
1/2 cup chopped onion
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of celery soup
2 tablespoons Worcestershire sauce
2 tablespoons soy sauce
2 cups water
1/2 cup uncooked white rice
1 (4.5 ounce) can mushrooms, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet, brown chicken breasts in oil until golden. Remove from skillet and set aside.

Saute celery and onion for 2 to 3 minutes, until translucent. Add cream of chicken soup, cream of celery soup, Worcestershire sauce, soy sauce and water. Heat until mixture is hot and bubbly. Add uncooked rice and mushrooms and stir all together to mix well.

Pour mixture into a 9x13 inch baking dish, place browned chicken on top and bake, covered, in preheated oven for about 1 1/2 hours.

Caitlin's Mexican Rice

Ingredients

1 1/2 cups uncooked white rice
3 cups water
1 cup sour cream
1 (4 ounce) can chopped green chilies
1/4 teaspoon salt
1 cup grated Monterey Jack cheese
1 cup sliced ripe olives, divided
1 cup grated Cheddar cheese

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 350 degrees F (175 degrees C).

Combine sour cream, green chilies, and salt in a small bowl. Layer 1/2 of the cooked rice on the bottom of a 1 1/2 quart baking dish. Spread the sour cream mixture over the rice, and sprinkle the Monterey Jack cheese evenly on top. Layer half of the olives, followed by the remaining cooked rice and the Cheddar cheese. Decorate the top of the casserole with the remaining olives.

Bake in the preheated oven until the cheese has melted, 30 to 40 minutes.

Red Rice Salad

Ingredients

2 small beets
1 tablespoon olive oil
8 ounces red rice
2 1/2 cups water
1 teaspoon salt
1 (14.5 ounce) can kidney beans, drained and rinsed
1 small red bell pepper, seeded and diced
1 small red onion, finely chopped
7 red radishes, thinly sliced
2 1/2 tablespoons chopped fresh chives
salt and pepper to taste

Dressing:

2 tablespoons horseradish
1 tablespoon Dijon mustard
1 teaspoon sugar
1/4 cup red wine vinegar
1/2 cup extra virgin olive oil

Directions

Place beets in a saucepan with enough water to cover. Bring to boil, cover, reduce heat and simmer for 20 minutes or until tender. Drain water, and allow beets to cool. Peel and dice.

Meanwhile, pour olive oil, red rice, water, and 1 teaspoon salt into a saucepan; place over medium heat. Bring to a boil; reduce heat to medium low, cover, and simmer gently until the rice is tender and all the water has been absorbed. Remove saucepan from heat, and let rice cool to room temperature.

In a large bowl, mix together beets, kidney beans, bell pepper, onion, radishes, and chives. Season with salt and pepper.

In a medium bowl, whisk together horseradish, mustard, and sugar until well combined. Whisk in red wine vinegar and oil until smooth.

With a fork, fluff rice. Stir into vegetables, and mix with dressing. Cover, refrigerate about 1 hour. Spoon into a large, shallow serving bowl, and garnish with fresh chives.

Tasty Tarragon and Tomato Rice Dish

Ingredients

1 cup uncooked long-grain white rice
2 cups water
1 (14.5 ounce) can diced tomatoes with juice
1 tablespoon dry vermouth (optional)
1 tablespoon brown sugar
2 teaspoons dried tarragon
1 teaspoon dried basil
1/4 teaspoon sea salt
1 dash ground black pepper

Directions

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes.

In a separate pot over medium heat, mix the tomatoes, vermouth, brown sugar, tarragon, basil, sea salt, and pepper. Cook, stirring occasionally, 20 minutes, until most of the liquid has been reduced. Serve over the cooked rice.

Spinach Rice Casserole

Ingredients

1 cup chopped onion
1 teaspoon olive or canola oil
1 1/2 cups uncooked long grain rice
2 cups chicken broth
2 cups water
1 (10 ounce) package fresh spinach, torn
1/2 teaspoon salt
1/8 teaspoon pepper
1/4 cup shredded Parmesan cheese

Directions

In a large saucepan, saute onion in oil until tender. Add rice; cook and stir for 2 minutes. Add broth and water; bring to a boil. Reduce heat; cover and simmer for 15 minutes. Stir in the spinach, salt and pepper; cook until spinach is wilted.

Transfer to a 2-qt. baking dish coated with nonstick cooking spray. Sprinkle with Parmesan cheese. Cover and bake at 375 degrees F for 20-25 minutes or until rice is tender.

Polenta and Wild Rice Burgers

Ingredients

2 tablespoons butter, divided
1/2 cup instant long grain and wild rice
1 clove garlic, chopped
1 teaspoon chopped fresh sage
1 teaspoon chopped fresh rosemary
5 cups water, divided
2 cups dry polenta
3/4 cup sharp Cheddar cheese
salt and pepper to taste

Directions

Melt 1 tablespoon of butter in a large pot set over medium heat. Add the wild rice, garlic, sage and rosemary; cook and stir until the rice is coated and the mixture is fragrant. Pour in 2 cups of the water and bring to a boil. Cover, reduce heat to low and simmer for 10 minutes.

After the 10 minutes, increase the heat to medium and stir in the polenta. Gradually stir in the remaining water as the polenta absorbs it. When all of the water is absorbed, mix in the remaining butter and Cheddar cheese. Reduce heat to low and simmer, stirring frequently for about 20 minutes.

Butter a large baking dish and pour the mixture into it. Spread into an even layer if necessary and set aside to cool and become firm.

When the mixture cools, tap it out onto a cutting board and cut into circles using a large glass or cookie cutter. Grill or fry patties until golden on the outside. Serve with your favorite toppings.

Grandma's Baked Rice Pudding with Meringue

Ingredients

1 cup water
1/2 cup uncooked white long-grain rice
2 beaten egg yolks
1/2 cup white sugar
1 tablespoon cornstarch
1 pinch salt
2 1/2 cups milk
1 tablespoon fresh lemon juice
1/2 cup raisins (optional)
2 egg whites
1/4 cup white sugar

Directions

Place the water and rice into a saucepan, and bring to a boil over medium-high heat. Stir, and reduce heat to low. Cover pan, and simmer until all water is absorbed, about 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Beat the egg yolks together with 1/2 cup sugar in a mixing bowl. Add the cornstarch and salt. Continue beating, and gradually pour in the milk. Stir in the cooked rice, lemon juice, and raisins. Pour the rice mixture into a baking dish, and place inside a larger baking pan. Fill the larger pan with water to 1 inch up the sides of the dish containing the rice mixture.

Bake in preheated oven until the pudding is creamy and most of the liquid is absorbed, stirring occasionally. If necessary, add more water to maintain the water level.

Meanwhile, place the egg whites in a mixing bowl and beat until soft peaks form. Continue beating, and gradually add 1/4 cup sugar. Beat until stiff peaks form. Remove the pudding from the oven, leaving it in the larger baking dish. Top pudding with the meringue, swirling with a spoon to create soft peaks.

Preheat oven to 400 degrees F (200 degrees C).

Bake in preheated oven until the meringue is golden, 8 to 10 minutes. Serve warm.

Pork, Broccoli and Rice Casserole

Ingredients

2 cups water
1 cup uncooked white rice
1 1/2 pounds leftover roast pork, cubed
2 (10.75 ounce) cans condensed cream of celery soup
1/2 cup mayonnaise
1/2 teaspoon ground black pepper
1/2 teaspoon curry powder
1 (10 ounce) package frozen broccoli, thawed

Directions

Preheat the oven to 350 degrees F (175 degrees C). Place rice and water in a saucepan over medium-high heat and bring to a boil. Once the water is boiling, reduce heat to low, cover, and simmer for 20 minutes, or until rice is tender.

In a large bowl, mix together the cubed pork, rice and broccoli. Stir in the cream of celery soup and mayonnaise, then season with pepper and curry powder. Transfer to a 9x13 inch baking dish, and cover with aluminum foil.

Bake for 45 to 50 minutes in the preheated oven, until evenly heated through. Remove the aluminum foil for the last 5 minutes in the oven.

Orzo and Rice

Ingredients

2 tablespoons butter
1/2 cup uncooked orzo pasta
1/2 cup long-grain white rice
1 cube chicken bouillon
2 cups water

Directions

In a large heavy saucepan, melt butter over medium heat; add orzo and brown until golden.

Add rice, bouillon, and water; bring to a boil, cover and lower heat to medium-low.

Simmer for about 20 to 25 minutes or until all water is absorbed; serve.

Thai Spicy Basil Chicken Fried Rice

Ingredients

3 tablespoons oyster sauce
2 tablespoons fish sauce
1 teaspoon white sugar
1/2 cup peanut oil for frying
4 cups cooked jasmine rice, chilled
6 large cloves garlic clove, crushed
2 serrano peppers, crushed
1 pound boneless, skinless chicken breast, cut into thin strips
1 red pepper, seeded and thinly sliced
1 onion, thinly sliced
2 cups sweet Thai basil
1 cucumber, sliced (optional)
1/2 cup cilantro sprigs (optional)

Directions

Whisk together the oyster sauce, fish sauce, and sugar in a bowl.

Heat the oil in a wok over medium-high heat until the oil begins to smoke. Add the garlic and serrano peppers, stirring quickly. Stir in the chicken, bell pepper, onion and oyster sauce mixture; cook until the chicken is no longer pink. Raise heat to high and stir in the chilled rice; stir quickly until the sauce is blended with the rice. Use the back of a spoon to break up any rice sticking together.

Remove from heat and mix in the basil leaves. Garnish with sliced cucumber and cilantro as desired.

Uncle Josh's Famous Chicken and Rice

Ingredients

2 cups instant rice
1 (10.75 ounce) can condensed
cream of chicken soup
1 1/4 cups water
lemon pepper to taste
lemon and herb seasoning to taste
ground cumin to taste
dried thyme to taste
6 skinless, boneless chicken
breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C). Prepare instant rice according to package directions. (Note: 2 cups of uncooked rice will yield about 4 cups of cooked rice.)

In a 9x13 inch baking dish, thoroughly mix the cooked rice, soup, water, lemon pepper, lemon and herb seasoning, cumin and thyme. Press chicken breasts into mixture until only the tops show.

Cover and cook 30 minutes in the preheated oven. Pierce chicken breasts with a fork. Continue cooking 30 minutes. Enjoy!

Pumpkin-Carrot Rice

Ingredients

1 1/2 cups brown rice
3 cups water
2 tablespoons olive oil
4 cloves garlic, finely chopped
1 (15 ounce) can pumpkin
2 large carrots, peeled and finely
grated
1/4 teaspoon salt
1/4 teaspoon ground cloves

Directions

Bring the brown rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 45 to 50 minutes.

When the rice has nearly finished cooking, heat oil in a large Dutch oven over medium-high heat, and cook and stir garlic just until fragrant. Reduce heat to medium, stir in pumpkin, and cook until heated through, about 1 minute. Stir in carrots and cook for 2 minutes. Stir in salt and cloves. Remove from heat; stir in the cooked rice until well blended. Serve warm.

Campbell'sB® 15-Minute Chicken and Rice Dinner

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken
breasts
1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1 1/2 cups water
1/4 teaspoon paprika
1/4 teaspoon ground black
pepper
2 cups uncooked instant white
rice*
2 cups fresh or frozen broccoli
flowerets

Directions

Heat oil in skillet. Cook chicken 10 minutes or until browned.
Remove chicken.

Add soup, water, paprika and pepper. Heat to a boil.

Stir in rice and broccoli. Return chicken to pan. Sprinkle additional
paprika and pepper over chicken. Cover and cook on low heat 5
min. or until chicken is done.

Spanish Rice Chicken II

Ingredients

2 tablespoons olive oil, divided
1 (2 to 3 pound) whole chicken,
cut into pieces
1 onion, thinly sliced
1 green bell pepper, thinly sliced
1 cup uncooked white rice
1 (14.5 ounce) can whole peeled
tomatoes, with liquid
1 3/4 cups chicken broth
1 bay leaf
2 teaspoons paprika
1/4 teaspoon ground black
pepper

Directions

Heat 1 tablespoon oil in a large skillet over medium high heat until hot, not smoking. Add chicken pieces and saute until browned, about 5 minutes each side. Remove chicken from skillet and set aside.

Heat remaining 1 tablespoon oil in skillet, then add onion and bell pepper and saute, stirring frequently, until onion is translucent (about 5 minutes).

Add rice and saute about 2 minutes, stirring, to coat the rice with the oil. Then add the reserved chicken, tomatoes with liquid, chicken broth, bay leaf, paprika and ground black pepper. Bring to a boil.

Reduce heat to medium low and simmer for 20 minutes, stirring occasionally. Remove bay leaf and serve.

Red Beans and Rice

Ingredients

2 cups dried red beans
1/2 teaspoon dried minced garlic
1 tablespoon dried minced onion
2 teaspoons salt
1 bay leaf
1 teaspoon white sugar
1/4 teaspoon ground cayenne pepper
1 teaspoon celery seed
1 teaspoon ground cumin
1/4 teaspoon crushed red pepper flakes
1 ham hock
1 pound smoked sausage, sliced

Directions

Pick over the dried beans, and soak them in water overnight.

The next day, drain off the soaking water, and place the beans in a large pot or slow cooker. Cover with water, and stir in the dried garlic and onion, salt, bay leaf, sugar, cayenne pepper, celery seed, cumin, and crushed red pepper flakes. Push the ham hock down into the beans. Bring to a boil, reduce the heat, and simmer over low heat for 3 to 4 hours.

Stir in the smoked sausage, simmer for 20 more minutes, and serve.

Southwestern Chicken and Rice Casserole

Ingredients

1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1 cup water
1 cup PaceB® Thick & Chunky
Salsa
3/4 cup uncooked regular long-
grain white rice
1/2 teaspoon onion powder
1 cup frozen whole kernel corn,
thawed
4 skinless, boneless chicken
breast halves
1/2 cup shredded Mexican cheese
blend

Directions

Stir soup, water, salsa, rice, onion powder and corn in 12x8-inch shallow baking dish.

Top with chicken. Season chicken as desired. Cover.

Bake at 375 degrees F for 45 minutes or until chicken and rice are done. Top with cheese.

Becky's Easy Cilantro Lime Rice

Ingredients

1/2 onion, chopped
1 (4 ounce) can green chilies
1 tablespoon minced garlic
1 lime, juiced
1/2 bunch cilantro, chopped
3 cups water
4 teaspoons chicken bouillon granules
1 teaspoon salt
1 tablespoon butter, softened
3 cups uncooked instant rice

Directions

Blend the onion, green chiles, garlic, and lime juice together in a food processor until smooth; add the cilantro and pulse until the cilantro is finely chopped into the mixture.

Bring the water to boil in a saucepan. Stir the cilantro mixture, chicken bouillon granules, salt, butter, and rice into the water and return to a boil; reduce heat to medium-low and cover. Simmer until the rice has absorbed the liquid entirely, about 20 minutes.

Spanish Rice I

Ingredients

1 tablespoon vegetable oil
1 1/2 cups instant rice
1 onion, chopped
1 red bell pepper, chopped
1/2 green bell pepper, chopped
1 teaspoon prepared mustard
1/2 teaspoon salt
1 1/2 (14.5 ounce) cans whole
peeled tomatoes
1 cup tomato juice

Directions

In a large saucepan over medium heat combine oil, rice, onion, red bell pepper and green bell pepper. Saute until onions are translucent. Stir in mustard, salt, tomatoes and tomato juice; simmer for 5 minutes.

Beefy Rice Dinner

Ingredients

1 (6.8 ounce) package beef
flavored rice mix
1/2 pound lean ground beef
1/3 cup chopped celery
1/3 cup chopped green pepper
1/8 teaspoon salt
1/8 teaspoon pepper
1/3 cup shredded Cheddar
cheese

Directions

Prepared rice according to package directions. Meanwhile, in a large skillet, cook beef, celery and green pepper until the meat is browned and vegetables are tender; drain. Add rice, salt and pepper. Transfer to a greased 2-qt. baking dish. Sprinkle with cheese. Bake, uncovered, at 350 degrees F for 10-15 minutes or until heated through and cheese is melted.

Wild Rice Turkey Dish

Ingredients

1 (6 ounce) package long grain
and wild rice mix
3 cups cubed cooked turkey
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 (8 ounce) can sliced water
chestnuts, drained and halved
3/4 cup water
1/4 cup chopped onion
3 tablespoons soy sauce
1 cup soft bread crumbs
1 tablespoon butter or margarine,
melted

Directions

Prepare rice according to package directions. Stir in the turkey, soup, water chestnuts, water, onion and soy sauce. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes.

Uncover. Toss bread crumbs and butter; sprinkle over the top. Bake 15-20 minutes longer or until bubbly and golden brown. Let stand for 15 minutes before serving.

Tomato Rice Soup

Ingredients

2 tablespoons olive oil
1/2 cup chopped onion
2 stalks celery, chopped
1 large carrot, finely chopped
1/2 cup uncooked long-grain rice
1 (29 ounce) can diced tomatoes
2 cups chicken broth
salt and pepper to taste
3/4 pound scallops
1/4 cup chopped fresh basil

Directions

Heat oil in a large saucepan over medium heat. Add the onion, celery, and carrot; cook and stir vegetables until they begin to soften, approximately 2 to 3 minutes. Add rice and cook, stirring until rice is evenly coated in oil, 1 to 2 minutes. Stir in undrained tomatoes, chicken broth, and salt and pepper. Bring to a boil. Reduce heat, cover, and simmer for 15 minutes.

Rinse the scallops, and if large cut scallops in half. Stir the scallops into soup, and cover. Continue to simmer until the rice is tender and the scallops are opaque, approximately 5 to 10 minutes.

Season to taste with salt and pepper. Stir in the basil, and serve.

Lime Cilantro Rice

Ingredients

2 cups water
1 tablespoon butter
1 cup long-grain white rice
1 teaspoon lime zest
2 tablespoons fresh lime juice
1/2 cup chopped cilantro

Directions

Bring the water to a boil; stir the butter and rice into the water. Cover, reduce heat to low, and simmer until the rice is tender, about 20 minutes.

Stir the lime zest, lime juice, and cilantro into the cooked rice just before serving.

Lemon Chicken and Rice

Ingredients

1/2 pound skinless, boneless chicken breast halves - cut into strips
1/4 cup chopped onion
1 medium carrot, thinly sliced
1 garlic clove, minced
1 tablespoon butter
1 teaspoon cornstarch
3/4 cup chicken broth
1 tablespoon lemon juice
1/4 teaspoon salt
3/4 cup uncooked instant rice
1/3 cup frozen peas

Directions

In a skillet, cook first four ingredients in butter. Combine cornstarch, broth, lemon juice and salt if desired until smooth; add to skillet. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in rice and peas. Remove from the heat; cover and let stand 5 minutes. Fluff with a fork.

Strawberry Rice Dessert

Ingredients

1/2 cup uncooked long grain rice
1 3/4 cups cold milk, divided
1/2 teaspoon salt
1 (.25 ounce) envelope unflavored gelatin
1/2 cup sugar
1 cup heavy whipping cream, whipped
FILLING:
2 (10 ounce) packages frozen sweetened sliced strawberries, thawed
2 tablespoons cornstarch
1 tablespoon lemon juice

Directions

In a saucepan, combine the rice, 1-1/2 cups milk and salt. Bring to a boil over medium heat, stirring frequently. Reduce heat; cover and simmer for 20 minutes or until liquid is absorbed and rice is tender.

In a microwave-safe bowl, sprinkle gelatin over remaining milk; let stand for 1 minute. Stir in sugar. Microwave on high for 45 seconds; stir. Let stand for 1 minute or until gelatin and sugar are completely dissolved. Stir into hot rice. Transfer to a bowl. Refrigerate until chilled, about 1 hour. Fold in the whipped cream. Spoon into a 5-cup ring mold coated with non-stick cooking spray. Refrigerate for at least 2 hours or until firm.

Meanwhile, drain the strawberries, reserving 1 cup juice. In a saucepan, combine cornstarch and reserved strawberry juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Remove from the heat; stir in lemon juice. Cool for 10 minutes. Add strawberries and stir to coat. Refrigerate until chilled. Invert rice mold onto a serving platter and unmold. Fill center with strawberry mixture. Garnish with mint if desired.

Rice with Summer Squash

Ingredients

1 cup chopped carrots
1/2 cup chopped onion
1 tablespoon butter
1 cup reduced sodium chicken
broth or vegetable broth
1/3 cup uncooked long grain rice
1/4 teaspoon salt
1/4 teaspoon pepper
1 medium yellow summer squash,
chopped
1 medium zucchini, chopped

Directions

In a saucepan coated with nonstick cooking spray, cook carrots and onion in butter until tender. Stir in the broth, rice, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 13 minutes.

Stir in the yellow squash and zucchini. Cover and simmer 6-10 minutes longer or until rice and vegetables are tender.

Easy Risotto-Style Rice

Ingredients

1 cup uncooked regular long-grain white rice
1 clove garlic, minced
3 1/2 cups Swanson® Chicken Broth, or more as needed
1 tablespoon grated Parmesan cheese
1 dash ground black pepper

Directions

Cook rice and garlic in medium nonstick saucepan 2 minutes, stirring. Add 1/2 cup broth and cook until broth is absorbed.

Add remaining broth, 1/2 cup at a time, stirring until broth is absorbed before adding more broth. Cook until rice is done and creamy. Add cheese and pepper. Serve immediately.

Arjun's Lime Chicken Rice

Ingredients

Marinade

- 1 tablespoon olive oil
- 1 teaspoon minced garlic
- 1 teaspoon dried basil
- salt to taste
- 1/2 teaspoon pepper
- 1 (4 ounce) skinless, boneless chicken breast half - cut into bite-size pieces

Rice

- 2 tablespoons olive oil, divided
- 2 tablespoons minced garlic
- 1 onion, chopped
- 2 fresh jalapeno pepper, seeded and chopped
- 2 tomatoes - peeled, seeded, and coarsely chopped
- salt to taste
- 1 teaspoon turmeric powder
- 1 cup uncooked white rice
- 1 lime, juiced
- 2 bay leaves
- 1 cup chicken stock
- 1 1/2 cups water
- 3 tablespoons chopped cilantro

Directions

Mix olive oil, garlic, basil, salt, and pepper in a small bowl. Toss chicken in marinade, cover and refrigerate overnight.

Heat 1 tablespoon of olive oil in a small saucepan over medium-high heat; cook chicken and set aside. Heat remaining 1 tablespoon of olive oil, and cook garlic and onion until translucent. Stir in jalapeno, chopped tomatoes, salt, and turmeric; cook for 2 minutes to soften tomato. Stir in the rice, mixing thoroughly. Stir in half of the lime juice, bay leaves, chicken stock, water, and cooked chicken. Bring to a boil, reduce heat to low, then cover and simmer 25 minutes, stirring occasionally until the rice has cooked. Remove from heat, discard the bay leaves; stir in the remaining lime juice and cilantro.

Ground Beef and Rice with Cheese

Ingredients

1 cup white rice
1 cup water
1 pound ground beef
3 (10.75 ounce) cans condensed tomato soup
3 tablespoons chili powder
8 slices processed cheese food (such as Velveeta®)

Directions

Bring the rice and water to a boil in a saucepan. Reduce heat to medium-low; cover, and simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 400 degrees F (200 degrees C). Grease a 1-quart baking dish.

While the rice is cooking, heat a large skillet over medium-high heat and stir in the ground beef. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the condensed tomato soup and chili powder; cook until heated through.

Spread 1/3 of the rice into the bottom of the prepared baking dish and cover with 1/3 of the ground beef mixture. Place 2 slices of processed cheese over the meat, then cover with 2 more layers of rice and meat. Arrange the remaining 6 slices of cheese over the top.

Bake in the preheated oven until the casserole has heated through and the cheese is bubbly and browned, about 20 minutes.

Chicken Satay Fried Rice

Ingredients

1 pound boneless, skinless chicken breasts, cut into strips
1 tablespoon vegetable oil
1 3/4 cups water
2 tablespoons SkippyB® Creamy or Super ChunkB® Peanut Butter
1 tablespoon rice wine vinegar or white vinegar
1/4 teaspoon ground ginger (optional)
1 (4.6 ounce) package KnorrB® Sides PlusB„Ÿ Veggies - Vegetable Fried Rice
1/4 cup sliced green onions

Directions

Season chicken, if desired, with salt and pepper. Heat oil in 12-inch nonstick skillet over medium-high heat and cook chicken, stirring occasionally, 5 minutes or until chicken is thoroughly cooked. Remove chicken and set aside.

Stir water, peanut butter, vinegar and ginger into same skillet. Bring to a boil over high heat. Stir in KnorrB® Sides PlusB„Ÿ Veggies - Vegetable Fried Rice. Cover and cook over medium heat, stirring occasionally, 8 minutes or until rice is tender.

Stir in chicken and green onions; heat through. Serve, if desired, with finely chopped fresh cilantro, fresh lime wedges and chopped peanuts.

Kellogg's® Rice Krispies® Treats Wreaths

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular marshmallows
1 teaspoon green food coloring
6 cups Kellogg's® Rice Krispies®
Canned frosting or decorating gel
Assorted candies

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in food coloring.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Using 1/4-cup measuring cup coated with cooking spray portion cereal mixture. Using buttered hands each portion into small wreath. Decorate with frosting and/or candies. Best if served the same day.

Basmati Rice

Ingredients

1 3/4 cups water
1 cup basmati rice
1/4 cup frozen green peas
1 teaspoon cumin seeds

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

When rice is cooked, stir in peas and cumin. Cover and let stand for 5 minutes.

Brown Rice Breakfast Porridge

Ingredients

- 1 cup cooked brown rice
- 1 cup 2% low-fat milk
- 2 tablespoons dried blueberries
- 1 dash cinnamon
- 1 tablespoon honey
- 1 egg
- 1/4 teaspoon vanilla extract
- 1 tablespoon butter

Directions

Combine the cooked brown rice, milk, blueberries, cinnamon, and honey in a small saucepan. Bring to a boil, then reduce heat to low and simmer for 20 minutes.

Beat the egg in a small bowl. Temper the egg by whisking in some of the hot rice, a tablespoon at a time until you have incorporated about 6 tablespoons. Stir the egg into the rice along with the vanilla and butter, and continue cooking over low heat for 1 to 2 minutes to thicken.

Tracy's Tomato Artichoke Rice Salad

Ingredients

1 (6 ounce) jar marinated artichoke hearts, liquid reserved
2 tablespoons lemon juice
1 teaspoon finely chopped garlic
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3 cups chilled cooked long-grain white rice
3 large tomatoes, seeded and diced
1 cup finely chopped red onion
1 (6 ounce) can pitted whole black olives, drained

Directions

In a large bowl, mix the reserved artichoke marinade, lemon juice, garlic, salt, and pepper. Gently mix the artichoke hearts, rice, tomatoes, onion, and olives into the bowl. Cover, and refrigerate until serving.

Cilantro-Lime Rice

Ingredients

1 cup long grain white rice
2 cups water
1 teaspoon chicken bouillon granules
2 tablespoons fresh lime juice
2 tablespoons chopped fresh cilantro
salt to taste

Directions

Bring the rice, water, and chicken bouillon to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, 20 to 25 minutes. Remove from the heat, add the lime juice, cilantro, and salt; fluff with a fork and serve.

Thai-Style Fragrant Rice

Ingredients

1 1/2 cups jasmine rice
1 1/2 cups water
1 1/2 cups thick coconut milk
2 teaspoons minced ginger
2 teaspoons soy sauce
1 plump lemongrass stalk, tender
white inner bulb only, minced
15 leaves fresh curry leaves,
chopped
15 leaves Thai basil, chopped

Directions

Rinse the rice under cold water. Combine the rice, water, coconut milk, ginger, soy sauce, lemongrass, and curry leaves in a saucepan and stir. Bring to a boil over medium heat; reduce heat to low and simmer uncovered until rice is tender, about 10 minutes. Fold the basil into the rice. Serve immediately.

Old-Fashioned Rice Pudding I

Ingredients

2 eggs, beaten
4 cups milk
1/2 cup white sugar
1/2 cup uncooked white rice
1 tablespoon butter
1 teaspoon vanilla extract
1/2 cup raisins (optional)
1/8 teaspoon ground nutmeg

Directions

Preheat oven to 300 degrees F (150 degrees C). Grease a 2 quart baking dish.

Beat together the eggs and milk. Stir in white sugar, uncooked rice, butter, vanilla extract, raisins, and nutmeg. Pour into prepared pan.

Bake for 2 to 2 1/2 hours in the preheated oven. Stir frequently during the first hour.

Delicate Jasmine Rice

Ingredients

3 cups water
1 jasmine herbal tea bag
1 cube vegetable bouillon
1 1/2 cups uncooked brown rice
1 tablespoon butter
2 tablespoons chopped fresh cilantro

Directions

Combine the 3 cups of water and the tea bag in a large saucepan; bring to a boil. Remove tea bag from boiling water. Stir rice and bouillon cube into the flavored water; return to a boil. Cover pan; reduce heat to low. Allow rice to steam until the water has been absorbed and the rice is tender, about 45 minutes. Remove from heat and let rest for 5 minutes. Fluff cooked rice with a fork, and stir in butter. Top rice with chopped cilantro.

Creamy Cinnamon Rice Pudding

Ingredients

3 quarts milk
2 tablespoons ground cinnamon
1/4 cup butter
2 cups white sugar
1 cup heavy cream
4 eggs
1 cup uncooked white rice

Directions

Combine the milk, cinnamon, butter, and rice in a large pot. Bring to a boil, then reduce heat to low, and simmer for 30 minutes, or until rice is tender. Gradually stir in the sugar.

In a medium bowl, whisk together the heavy cream and eggs until smooth. Gradually whisk in about a cup of the hot milk mixture, or enough to raise the temperature to just above body temperature. Gradually stir the warmed egg mixture into the pot. This will keep you from having scrambled egg in your pudding!

Simmer the pudding over low heat for about 10 minutes, stirring constantly until thickened. Pour into a baking dish or bowl, and allow to cool for 10 to 15 minutes before refrigerating. Refrigerate for at least 2 hours before serving.

Wild Rice and Beef Casserole

Ingredients

3 cups chicken broth
3/4 cup uncooked wild rice
1 1/4 cups uncooked brown rice
2 bay leaves
1/2 cup butter
1 medium onion, chopped
1 pound ground beef
2 (4 ounce) cans sliced mushrooms, drained
1 (4 ounce) can water chestnuts, drained and chopped
2 teaspoons soy sauce
1 teaspoon curry powder
2 cups shredded Cheddar cheese

Directions

In a medium pot, bring the chicken broth to a boil, and mix in the wild rice, brown rice, and bay leaves. Reduce heat to low, cover, and simmer 45 minutes, until most of the broth has been absorbed.

In a skillet, melt the butter, and saute onion until tender. Stir in the ground beef, and cook until evenly brown. Mix in the mushrooms, water chestnuts, soy sauce, and curry powder, and continue to cook and stir until heated through.

Preheat oven to 350 degrees F (175 degrees C).

Mix the beef mixture into the rice mixture, and remove the bay leaf. Transfer to a 9x13 inch baking dish. Top with Cheddar cheese.

Bake 20 minutes in the preheated oven, until bubbly and lightly browned.

Two-Bean Rice Salad

Ingredients

3 cups cooked wild rice
1 (15 ounce) can pinto beans,
rinsed and drained
1 (15 ounce) can black beans,
rinsed and drained
1 (10 ounce) package frozen peas,
thawed
1 cup sliced celery
1 medium onion, chopped
1 (4 ounce) can chopped green
chilies
1/4 cup chopped fresh cilantro or
parsley
1/2 cup white wine vinegar
1/4 cup olive or vegetable oil
2 tablespoons water
3/4 teaspoon salt
1/2 teaspoon garlic powder
1/2 teaspoon pepper

Directions

In a large salad bowl, combine the rice, beans, peas, celery, onion, chilies and parsley or cilantro; mix well. Combine the remaining ingredients in a jar with tight-fitting lid; shake well. Pour over rice mixture; toss to coat. Cover and refrigerate for at least 1 hour.

Wild Rice Salad

Ingredients

1 cup uncooked wild rice
seasoned salt
2 cups diced cooked chicken
1 1/2 cups halved green grapes
1 cup sliced water chestnuts,
drained
3/4 cup light mayonnaise
1 cup cashews
Lettuce Leaves

Directions

Cook rice according to package directions, omitting salt or substituting seasoned salt if desired. Drain well; cool to room temperature. Spoon into a large bowl; add chicken, grapes, water chestnuts and mayonnaise. Toss gently with a fork. Cover and chill. Just before serving, add cashews if desired. Serve on lettuce leaves or line a bowl with lettuce leaves and fill with salad.

Chicken Rice Hot Dish

Ingredients

1/4 cup thinly sliced celery
3 tablespoons chopped onion
2 tablespoons butter or margarine
1 cup chicken broth
1 medium carrot, halved
lengthwise and thinly sliced
1/3 cup uncooked long grain rice
1/4 teaspoon salt
Dash pepper
1/2 cup cubed cooked chicken
1 tablespoon minced fresh parsley

Directions

In a small saucepan, saute celery and onion in butter. Add broth, carrot, rice, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 20 minutes. Stir in chicken and parsley. Cover and simmer 5-10 minutes longer or until the rice and vegetable are tender.

Chinese New Year Sweet Rice

Ingredients

3 cups uncooked jasmine rice
1 1/2 cups water
2 cups dried shiitake mushrooms
3 tablespoons oyster sauce, divided
2 tablespoons soy sauce
2 tablespoons cornstarch
1 teaspoon salt
1 tablespoon white sugar
1 tablespoon red wine
3 links lop chong (Chinese-style sausage)
1 tablespoon sesame oil
1 pound fresh shrimp - peeled, deveined, and diced
1/4 pound cooked pork link sausage, diced
1 bunch green onions, diced
1 cup fresh water chestnuts, peeled and diced
1 1/2 cups frozen green peas

Directions

Place the jasmine rice and water in a medium saucepan. Cover and let stand at least 1 hour, until the water has been absorbed. Transfer to a steamer basket and fluff with a fork. Steam 20 minutes, or until tender.

Place the dried mushrooms in a bowl with enough hot water to cover. Soak 30 minutes or until tender. Drain, remove stems, and slice.

In a small bowl, mix 1 tablespoon oyster sauce, soy sauce, cornstarch, salt, sugar, and red wine. Place mushrooms in the bowl, and marinate at least 15 minutes.

In the steamer basket, steam the mushrooms and Chinese-style sausage 15 to 20 minutes. Remove from heat and chop.

Heat the sesame oil in a large wok over high heat. Toss in the shrimp and cook 1 to 2 minutes, until nearly opaque. Stir in the mushrooms, Chinese-style sausage, pork sausage, green onion, and water chestnuts. Cook and stir about 2 minutes. Mix in the rice and remaining oyster sauce. Cook another 3 to 4 minutes. Remove from heat and toss in the peas. Serve when the peas are heated through.

Creamy Chicken and Rice

Ingredients

4 cups cooked white rice
1/4 cup butter
1/4 cup all-purpose flour
2 cups milk
2 teaspoons chicken bouillon powder
1 teaspoon seasoned salt
1/2 teaspoon garlic powder
1/4 teaspoon ground black pepper
5 cups cooked, shredded chicken breast meat
12 ounces processed cheese food (eg. Velveeta), cubed
2 cups sour cream
1/2 cup butter
2 cups crushed buttery round crackers

Directions

Preheat oven to 450 degrees F (230 degrees C).

Spread rice in the bottom of a 9x13 inch baking dish; set aside.

In a medium saucepan melt butter or margarine and stir in flour until smooth. Gradually add milk, bouillon granules, seasoned salt, garlic powder and pepper. Stir all together and bring to a boil. Let simmer and stir for 2 minutes or until thickened and bubbly. Reduce heat; add chicken, cheese and sour cream. Stir until cheese is melted. Mix all together and pour mixture over rice.

Melt 1/2 cup butter or margarine in saucepan and toss with crushed cracker crumbs. Sprinkle crumb mixture over casserole. Bake in the preheated oven for 10 to 15 minutes or until heated through.

Rice with Goodies

Ingredients

3 cups water
1 1/2 cups uncooked white rice
3 slices bacon
1/2 onion, chopped
2 stalks celery, diced
1 carrot, chopped
1/2 cup peas
1 cup fresh mushrooms, sliced
1/2 cup slivered almonds
1/2 cup raisins
1 Granny Smith apple - peeled,
cored and diced
1 cup cooked, chopped turkey
meat
1 teaspoon chicken soup base
3 tablespoons soy sauce
1/2 cup chopped parsley
ground black pepper to taste

Directions

In a medium saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown.

Mix the onion, celery, carrot, peas, mushrooms, almonds, raisins and apple into the skillet. Slowly cook and stir over medium heat until tender.

Mix in the turkey, chicken soup base, soy sauce, parsley and pepper. Mix in the rice. Serve hot.

Salmon, Rice, and Fried Tomatoes

Ingredients

1 cup uncooked long grain white rice
2 cups water
1 1/2 tablespoons lemon pepper, divided
1 tablespoon dried dill weed, divided
2 tablespoons vegetable oil, divided
1 pound salmon
1 tomato, sliced 1/2 inch thick
2 eggs, beaten
1 cup all-purpose flour

Directions

Bring the rice and water to a boil in a pot. Season with 1 tablespoon lemon pepper and 1/2 tablespoon dill weed. Reduce heat to low, cover, and simmer 20 minutes.

Heat 1 tablespoon oil in a skillet over medium heat. Place salmon in the skillet, and cook 20 minutes, turning once, until lightly browned and easily flaked with a fork. Set aside.

Season the tomato slices with remaining lemon pepper and dill. Place the eggs and flour in 2 separate dishes. Dip each tomato slice in the egg to coat, then press in the flour, coating both sides.

Heat remaining oil in the skillet over medium-high heat. Place tomato slices in the skillet, and cook 5 minutes on each side, until lightly browned. Serve salmon over the cooked rice, and top with fried tomatoes.

Chinese Clay Pot Chicken Rice

Ingredients

1 whole chicken breast, cut into big chunks
6 chicken wings, cut into thirds, tips discarded
1 cup dark soy sauce
1 tablespoon sesame oil
8 cloves garlic, smashed
ground white pepper to taste
2 links lop chong (Chinese-style sausage)
6 dried shiitake mushrooms
2 tablespoons vegetable oil
1/2 cup dark soy sauce
1 2/3 cups jasmine rice
5 tablespoons chile paste
2 tablespoons grated fresh ginger root
2 tablespoons fresh lime juice
1 cup shredded iceberg lettuce

Directions

Combine the chicken breast, the chicken wings, 1 cup dark soy sauce, the sesame oil, and the garlic in a mixing bowl; season with white pepper. Slice the Chinese sausages on an angle and add to the chicken mixture. Mix well, cover, and chill at least 10 minutes.

Thoroughly rinse the shiitake mushrooms and place in a bowl; pour hot water over the mushrooms; allow the mushrooms to sit submerged until they are soaked and bloated, about 15 minutes. Remove the mushrooms, reserving the liquid. Cut the stalks from the mushrooms and discard. Slice the mushrooms in half and set aside.

Heat the oil in a large, deep skillet over medium heat. Cook the chicken pieces in the hot oil until no longer pink in the center and the juices run clear, 7 to 10 minutes. Drizzle 1/2 cup dark soy sauce over the chicken.

Wash the rice with water until the water comes out nearly clear; drain completely. Combine the rice and 1 1/2 cup of the reserved liquid from the mushrooms in a non-stick pan; bring to a boil. Reduce heat to low; cover and allow to simmer covered for 10 minutes with the heat on. Add the chicken mixture and mushrooms and remove from the heat; allow to sit covered until the rice is completely tender, 15 to 20 minutes.

Stir together the chile paste, ginger, and lime juice in a small bowl; drizzle over the chicken rice and top with shredded lettuce to serve.

Campbell'sB® 15-Minute Chicken and Rice Dinner

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken
breasts
1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Chicken Soup or Campbell'sB®
Condensed 98% Fat Free Cream
of Chicken Soup
1 1/2 cups water
1/4 teaspoon paprika
1/4 teaspoon ground black
pepper
2 cups uncooked instant white
rice*
2 cups fresh or frozen broccoli
flowerets

Directions

Heat oil in skillet. Cook chicken 10 minutes or until browned.
Remove chicken.

Add soup, water, paprika and pepper. Heat to a boil.

Stir in rice and broccoli. Return chicken to pan. Sprinkle additional
paprika and pepper over chicken. Cover and cook on low heat 5
minutes or until chicken is done.

Merry Christmas Rice

Ingredients

2 cups water, divided
1 1/3 cups sugar, divided
2 cups fresh or frozen cranberries
1 1/3 cups quick-cooking rice
1/4 teaspoon ground cinnamon
1/8 teaspoon salt
1 apple, peeled and sliced

Directions

In a saucepan, combine 1/2 cup water and 1 cup sugar; bring to a boil. Add the cranberries; return to boiling. Reduce heat; simmer for 10 minutes or until most of the berries pop, stirring occasionally. Add rice, remaining water, remaining sugar, cinnamon and salt. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. Remove from the heat and stir in apple. Cover and let stand for 10 minutes.

Salsa Rice

Ingredients

1 1/2 cups water
1 1/2 cups chunky salsa
2 cups uncooked instant rice
1 cup shredded Colby-Monterey
Jack cheese

Directions

In a saucepan, bring water and salsa to a boil. Stir in rice. Remove from the heat; cover and let stand for 5 minutes. Stir in cheese; cover and let stand for 30 seconds or until cheese is melted.

Rice with Lemon and Spinach

Ingredients

1 small onion, chopped
1 cup sliced fresh mushrooms
2 garlic cloves, minced
1 tablespoon olive oil
3 cups cooked long-grain rice
1 (10 ounce) package frozen
chopped spinach, thawed and
squeezed dry
3 tablespoons lemon juice
1/2 teaspoon salt
1/4 teaspoon dill weed
1/8 teaspoon pepper
1/3 cup crumbled feta cheese,
divided

Directions

In a skillet, saute the onion, mushrooms and garlic in oil until tender. Stir in the rice, spinach, lemon juice, salt, dill and pepper. Reserve 1 tablespoon cheese. Stir remaining into skillet; mix well.

Transfer to an 8-in. square baking dish coated with nonstick cooking spray. Sprinkle with reserved cheese. Cover and bake at 350 degrees F for 25 minutes. Uncover; bake 5-10 minutes longer or until heated through and cheese is melted.

Crunchy Rice Casserole

Ingredients

1 pound ground beef
1 large onion, chopped
1/2 cup chopped green pepper
2 tablespoons ketchup
1/2 teaspoon ground mustard
1/4 teaspoon salt
1 1/2 cups cooked long-grain rice
1 1/2 cups shredded Cheddar cheese
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk
1 teaspoon Worcestershire sauce
2 cups coarsely crushed cornflakes
3 tablespoons butter or margarine, melted

Directions

In a skillet, cook beef, onion and green pepper over medium heat until meat is no longer pink; drain. Add the ketchup, mustard and salt; mix well. Transfer to a greased 2-qt. baking. Top with rice. In a bowl, combine the cheese, soup, milk and Worcestershire sauce. Pour over rice. Combine cornflakes and butter; sprinkle over the top. Bake, uncovered, at 375 degrees F for 35 minutes or until heated through.

Southwestern Rice Salad

Ingredients

2 cups Minute® White or Brown Rice, uncooked
1 (15 ounce) can black beans, drained, rinsed
1 cup corn
1 medium red bell pepper, chopped
3 green onions, sliced
1 cup Italian dressing
1 cup salsa
1 cup lightly crushed tortilla chips

Directions

Prepare rice according to package directions. Place in large bowl; cool.

Add beans, corn, bell peppers, onions, dressing and salsa; mix lightly. Cover and refrigerate at least 1 hour or until ready to serve.

Top with crushed chips.

Indonesian Fried Rice (Nasi Goreng)

Ingredients

1 cup uncooked white rice
2 cups water

cooking spray
3 eggs, beaten
1 tablespoon vegetable oil
1 onion, chopped
1 leek, chopped
1 clove garlic, minced
2 green chile peppers, chopped
1/2 pound skinless, boneless chicken breasts, cut into thin strips
1/2 pound peeled and deveined prawns
1 teaspoon ground coriander
1 teaspoon ground cumin
3 tablespoons sweet soy sauce (Indonesian kecap manis)

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Spread onto a baking sheet, and refrigerate 2 hours until cold.

Heat a large nonstick skillet over medium heat. Spray with nonstick cooking spray. Pour eggs into hot skillet. Cook until the eggs begin to set, lifting up the edges of the set eggs to allow the uncooked egg to contact the hot pan, about 1 minute. Flip omelet in one piece and cook until fully set, about 30 seconds. Slice omelet into 1/2 inch strips.

Heat the vegetable oil in a wok or large frying pan over high heat. Stir in the onion, leek, garlic, and chile peppers. Cook, stirring, until onion is soft, 3 to 5 minutes. Stir in the chicken, prawns, coriander, and cumin, mixing well. Cook and stir for approximately 5 minutes.

Mix in the cold rice, sweet soy sauce, and omelet strips; cook until shrimp are bright pink and chicken is no longer pink in the center, 3 to 5 minutes.

Apple-Raisin Rice Dessert

Ingredients

2 1/4 cups water
1 cup sugar
3 cups sliced peeled tart apples
3 tablespoons lemon juice
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3 cups cooked long-grain rice
1/2 cup raisins
7 1/2 teaspoons butter or stick margarine
2 teaspoons vanilla extract
10 tablespoons reduced-fat whipped topping

Directions

In a large saucepan, bring water to a boil; add sugar. Cook and stir until sugar is dissolved. Stir in the apples, lemon juice and spices. Reduce heat; simmer for 3-5 minutes or until apples are tender. Stir in rice, raisins, butter and vanilla.

Pour into a 2-qt. baking dish coated with nonstick cooking spray. Bake, uncovered, at 350 degrees F for 50-55 minutes or until liquid is absorbed. Let stand for 10 minutes before serving. Garnish each serving with whipped topping. Serve warm.

Ingredients

1/2 cup converted long-grain white rice
1 (4.5 ounce) package dry noodle soup mix
4 1/2 cups water
1 pound bulk pork sausage
1 (10 ounce) package frozen chopped onion, thawed
1 red bell pepper, seeded and chopped
2 stalks celery, chopped
1 (3 ounce) package sliced almonds

Directions

Preheat the oven to 400 degrees F (200 degrees C). In a large pot, combine the rice, both packets of soup mix and water. Bring to a boil, then simmer over low heat for 7 minutes.

Meanwhile, crumble the sausage into a large skillet over medium-high heat. As soon as it begins to release its juices, add the onion, pepper and celery. Cook and stir until sausage is browned and vegetables are tender. Drain, and stir into the rice mixture. The mixture will appear soupy, but the rice will absorb the liquid while baking. Pour into a greased 2 quart casserole dish. Cover with aluminum foil.

Bake for 30 minutes in the preheated oven. Remove the aluminum foil, sprinkle sliced almonds on top, and continue cooking for 15 minutes to let the top of the rice brown.

Creamy Broccoli and Rice

Ingredients

1 cup water
3/4 cup milk
1 (10.75 ounce) can condensed
cream of broccoli soup
1/2 cup chopped broccoli
1/2 cup chopped cauliflower
2 cups instant brown rice
salt to taste

Directions

In a medium saucepan over medium heat, blend together the water, milk and cream of broccoli soup. Bring to a boil, stir in broccoli, cauliflower and rice. Reduce heat, cover and simmer for 5 to 10 minutes.

Remove from heat and allow to stand for another 5 to 10 minutes. Season with salt to taste.

Cheesy Beef 'n' Rice

Ingredients

1 cup uncooked long grain rice
1 garlic clove, minced
2 tablespoons butter or margarine
3 cups water
2 medium carrots, shredded
2 teaspoons beef bouillon granules
1 teaspoon dried parsley flakes
1/2 teaspoon dried basil
1/2 teaspoon dried minced onion
1 pound ground beef, cooked and drained
1/2 cup shredded Cheddar cheese

Directions

In a large saucepan, saute rice and garlic in butter until golden brown. Stir in water, carrots, bouillon, parsley, salt, basil and onion. Bring to a boil. reduce heat; cover and simmer for 5 minutes. Stir in beef. Transfer to a greased 9-in. square baking dish. Cover and bake at 325 degrees F for 45 minutes, stirring twice. Uncover; sprinkle with cheese. Bake 5 minutes longer or until cheese is melted.

Campbell's® Quick and Easy Chicken, Broccoli

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular, 98% Fat Free or Healthy Request®)
1 1/2 cups water
1/4 teaspoon paprika
1/4 teaspoon ground black pepper
1 1/2 cups uncooked instant brown rice*
2 cups fresh or frozen broccoli flowerets

Directions

Heat oil in 10-inch skillet over medium-high heat. Add chicken and cook until well browned on both sides. Remove chicken from skillet.

Stir soup, water, paprika and black pepper in skillet. Heat to a boil.

Stir rice and broccoli in skillet. Reduce heat to low. Return chicken to skillet. Sprinkle additional paprika and black pepper over chicken. Cover and cook 5 minutes. or until chicken is cooked through and rice is tender.

Hearty Garden Chicken and Rice

Ingredients

1 1/2 cups uncooked long grain white rice
3 cups chicken broth
4 skinless, boneless chicken breast halves
5 teaspoons butter
1/2 medium onion, diced
1/2 large green bell pepper, diced
1 jalapeno pepper, diced
1 medium carrot, diced
1 cup sliced fresh okra
2 cloves garlic, diced
1 tablespoon red wine vinegar
2 teaspoons chili powder
1 teaspoon garlic salt
1/4 teaspoon paprika
1 teaspoon seasoned salt
1/4 teaspoon cayenne pepper
1/2 teaspoon black pepper

Directions

In a pot, bring the rice and chicken broth to a boil. Reduce heat to low, cover, and simmer 20 minutes.

In a pot with enough water to cover, boil the chicken breast halves 20 minutes, or until juices run clear. Drain, cool, and cut into chunks.

Melt the butter in a large skillet over medium heat, and saute the onion, green bell pepper, jalapeno pepper, carrot, okra, and garlic until tender. Mix in the cooked chicken and red wine vinegar. Continue to cook and stir 5 minutes.

Mix the cooked rice into the skillet. Season the mixture with chili powder, garlic salt, paprika, seasoned salt, cayenne pepper, and black pepper. Continue cooking until heated through.

Wild Rice Pumpkin Yum Bars

Ingredients

3/4 cup vegetable oil
4 eggs, beaten
2 cups white sugar
1 (15 ounce) can pumpkin puree
2 cups cooked wild rice
2 cups all-purpose flour
2 teaspoons baking powder
1 teaspoon baking soda
1 1/2 teaspoons ground cinnamon
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cloves
1/4 teaspoon ground ginger

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease one 10x15 inch baking pan.

Blend together the oil, eggs and sugar. Add the pumpkin and wild rice; mix together well.

Sift together the flour, baking powder, baking soda, cinnamon, nutmeg, cloves and ginger; add to wet ingredients and mix well.

Pour onto prepared baking pan and bake at 350 degrees F (175 degrees C) for 30 minutes.

Beefy Wild Rice Soup

Ingredients

1 pound ground beef
1/2 teaspoon Italian seasoning
6 cups water, divided
2 large onions, chopped
3 celery ribs, chopped
1 cup uncooked wild rice
2 teaspoons beef bouillon granules
1/2 teaspoon pepper
1/4 teaspoon hot pepper sauce
3 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
1 (4 ounce) can mushroom stems and pieces, drained

Directions

In a Dutch oven or soup kettle, cook beef and Italian seasoning over medium heat until meat is no longer pink; drain. Add 2 cups water, onions, celery, rice, bouillon, pepper and hot pepper sauce; bring to a boil.

Reduce heat; cover and simmer for 45 minutes. Stir in the soup, mushrooms and remaining water. Cover and simmer for 30 minutes.

Fried Rice II

Ingredients

2 cups uncooked instant rice
2 cubes chicken bouillon
1 cup snow peas
1 cup chopped onions
1 cup bean sprouts
3 eggs, beaten
2 tablespoons vegetable oil
2 teaspoons soy sauce, or to taste

Directions

In a saucepan bring 4 cups of water to a boil. Add chicken bouillon and rice, and stir. Cover, remove from heat and let stand 5 minutes, or until liquid is absorbed. Refrigerate overnight.

To the rice add snow peas, onions and bean sprouts.

In a small skillet over medium heat, scramble the eggs; add to rice mixture.

Heat oil in a large skillet or wok over medium heat. Fry the rice mixture with soy sauce until liquid evaporates; be careful not to fry until crisp.

Chicken Quesadillas and Fiesta Rice

Ingredients

1 pound skinless, boneless chicken breast, cubed
1 (10.75 ounce) can Campbell'sB® Condensed Cheddar Cheese Soup
1/2 cup PaceB® Chunky Salsa or PaceB® Picante Sauce
10 flour tortillas (8-inch)

Fiesta Rice:

1 (10.75 ounce) can Campbell'sB® Condensed Chicken Broth
1/2 cup water
1/2 cup PaceB® Chunky Salsa
2 cups uncooked instant white rice

Directions

Preheat oven to 425 degrees F.

Cook chicken in nonstick skillet until done and juices evaporate, stirring often. Add soup and salsa and heat through.

Spread about 1/3 cup soup mixture on half of each tortilla to within 1/2-inch of edge. Moisten edge with water. Fold over and seal. Place on 2 baking sheets.

Bake 5 minutes or until hot. Serve with Fiesta Rice.

For Fiesta Rice: Heat Campbell'sB® Condensed Chicken Broth, 1/2 cup water and 1/2 cup PaceB® Chunky Salsa in saucepan to a boil. Stir in 2 cups uncooked instant white rice. Cover and remove from heat. Let stand 5 min. Fluff with fork.

Serve with PaceB® salsa. For dessert serve orange wedges.

Mom's Skillet Chicken and Rice

Ingredients

4 skinless, boneless chicken breasts
1/4 teaspoon garlic powder
1 tablespoon vegetable oil
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken with Herbs Soup*
1 1/2 cups water**
1/4 teaspoon ground black pepper
1 1/2 cups uncooked instant white rice
2 cups frozen vegetable combination (broccoli, cauliflower, carrots)

Directions

Sprinkle chicken with garlic.

Heat oil in skillet. Add chicken and cook until browned. Remove chicken.

Add soup, water and pepper. Heat to a boil.

Stir in rice and vegetables. Top with chicken. Cover and cook over low heat 5 minutes or until done.

Italian Cabbage and Rice

Ingredients

1 1/2 pounds ground pork
1 cup chopped onion
2 garlic cloves, minced
4 cups shredded cabbage
1 (8 ounce) can tomato sauce
1 cup chicken broth
2 tablespoons red wine vinegar
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/2 teaspoon fennel seed
1/4 teaspoon pepper
1/4 teaspoon sugar
3 cups cooked long-grain rice
6 bacon strips, cooked and crumbled
1/4 teaspoon crushed red pepper flakes
grated Parmesan cheese

Directions

In a large skillet, cook pork, onion and garlic until pork is browned; drain. Add the next nine ingredients; cover and simmer for 5 minutes. Stir in rice, bacon and red pepper flakes if desired; cover and simmer 5 minutes more or until cabbage is tender. Sprinkle with Parmesan cheese if desired.

Chicken Rice Soup Mix

Ingredients

2 cups uncooked long grain
brown rice
1/2 cup chicken bouillon granules
4 teaspoons dried tarragon
4 teaspoons dried parsley flakes
1 teaspoon white pepper
ADDITIONAL INGREDIENTS:
3 cups water
1 tablespoon butter or margarine

Directions

In a bowl, combine the first five ingredients. Cover and store in a cool dry place for up to 6 months.

To prepare soup: In a saucepan, bring water, butter and 2/3 cup soup mix to a boil. Reduce heat; cover and simmer for 30-35 minutes or until the rice is tender.

Ham Fried Rice

Ingredients

2 eggs, lightly beaten
1 1/2 teaspoons canola oil or vegetable oil
3/4 cup cold cooked rice
2/3 cup diced fully cooked ham
3/4 teaspoon garlic powder
1/4 teaspoon ground ginger
Dash pepper
1 dash chili powder
1 1/2 teaspoons soy sauce

Directions

In a small skillet, cook and stir eggs in oil over medium heat until eggs are completely set. Remove and set aside. In same skillet, cook the rice, ham, garlic powder, ginger, pepper and chili powder if desired until heated through. Stir in soy sauce and reserved eggs. Serve immediately.

Summer Special Shrimp and Fruit Fried Rice

Ingredients

1 tablespoon vegetable oil,
divided
2 eggs, beaten
1/2 pound peeled and deveined
medium shrimp
1 (1 inch) piece fresh ginger root,
minced
2 red onions, sliced
3 green chile peppers, chopped
2/3 cup fresh pineapple, diced
1/2 cup orange segments
6 walnuts, chopped
2 cups cold, cooked white rice
1 tablespoon soy sauce
2 tablespoons chopped fresh
cilantro
salt and pepper to taste

Directions

Heat 1 teaspoon of the vegetable oil in a wok over medium-high heat. Pour in the onions, and cook until just set; set aside. Increase the heat to high, and pour another 1 teaspoon of oil to the wok. Stir in the shrimp, and cook until the shrimp turn pink, and are no longer translucent in the center, about 3 minutes; set aside.

Wipe out the wok, and heat the remaining teaspoon of oil over high heat. Stir in the ginger, and cook quickly for a few seconds until the ginger begins to turn golden brown. Stir in the onion and chile peppers; cook for a minute or two until the onions begin to soften and turn brown around the edges. Add the pineapple and oranges, and gently cook until the pineapple is hot.

Stir in the rice, walnuts, and soy sauce. Stir for a few minutes until the rice is hot. Fold in the egg, shrimp, and cilantro. Season to taste with salt and pepper, and cook to reheat.

Wild Rice Chicken Salad

Ingredients

2 1/2 cups cooked, cubed chicken breast meat
3 cups cooked wild rice
1 (8 ounce) can sliced water chestnuts, drained
1/3 cup thinly sliced green onions
2/3 cup reduced-fat mayonnaise
1/3 cup fat-free milk
2 tablespoons lemon juice
1/2 teaspoon salt
1/4 teaspoon dried tarragon
1/8 teaspoon pepper
1 cup halved seedless red grapes
1/4 cup salted cashew halves

Directions

In a large bowl, combine the chicken, rice, water chestnuts and green onions. In a small bowl, combine the mayonnaise, milk, lemon juice, salt, tarragon and pepper. Pour over chicken mixture; toss to coat. Cover and refrigerate for 2-3 hours. Just before serving, fold in grapes and sprinkle with cashews.

Tuna with Rice Pilaf

Ingredients

1 cup uncooked brown rice
2 cups water
2 tablespoons olive oil, divided
1 onion, chopped
1 teaspoon dried thyme
1/2 teaspoon ground black pepper, divided
1 cup frozen shelled edamame (green soybeans)
4 (4 ounce) tuna steaks
1/4 teaspoon salt
1 bulb shallots, peeled and chopped
3/4 cup water
1 tablespoon minced fresh chives
1/4 teaspoon grated orange zest
1 tablespoon orange juice

Directions

Place the rice and 2 cups water in a pot, and bring to a boil. Cover, reduce heat to low, and simmer 45 minutes.

Heat 1 tablespoon olive oil in a skillet over medium heat. Stir in onion, and cook until tender. Season with thyme and 1/4 teaspoon pepper. Gently stir into the cooked rice.

Place the edamame in separate pot with enough water to cover, and bring to a boil. Cook 5 minutes, or until tender. Mix into the rice.

Heat remaining olive oil in a skillet. Rub tuna with remaining 1/4 teaspoon pepper and salt. Place tuna in the skillet, and cook to desired doneness. Set aside, and keep warm.

Place shallots in skillet. Increase heat to high, and pour in 3/4 cup water. Cook until liquid is reduced to about 1/2 cup, then stir in chives, orange zest and orange juice. Arrange fish over the rice and drizzle with the sauce to serve.

Hearty Sausage and Rice Casserole

Ingredients

1 pound bulk pork sausage
1 (8 ounce) package sliced mushrooms
2 stalks celery, coarsely chopped
1 large red pepper, coarsely chopped
1 large onion, coarsely chopped
1 teaspoon dried thyme leaves, crushed
1/2 teaspoon dried marjoram, crushed
1 3/4 cups Swanson® Chicken Broth (regular, Natural Goodness®, or Certified Organic)
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 (6 ounce) box long grain and wild rice mix
1 cup shredded Cheddar cheese

Directions

Cook the sausage in a 12-inch skillet over medium-high heat until the sausage is well browned, stirring often. Pour off any fat.

Add the mushrooms, celery, pepper, onion, thyme, marjoram and seasoning packet from the rice blend to the skillet and cook until the vegetables are tender-crisp.

Stir the sausage mixture, broth, soup, rice blend and 1/2 cup cheese in a 13x9x2-inch shallow baking dish. Cover the baking dish.

Bake at 375 degrees F for 1 hour or until the rice is tender. Stir the rice mixture before serving. Sprinkle with the remaining cheese.

Easy Beef and Rice

Ingredients

1 pound ground beef
1 (10.75 ounce) can condensed
cream of celery soup, undiluted
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 cup water
1 cup uncooked instant rice
3 tablespoons chopped onion
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

Crumble beef into an ungreased 2-qt. microwave-safe dish. Cover and microwave on high for 5 minutes or until no longer pink; drain. Stir in the remaining ingredients. Cover and heat on high for 15 minutes or until rice is tender. Let stand for 5 minutes before serving.

Rice Sand Castles

Ingredients

3 3/4 cups cooked rice
3/4 cup Frozen Peas, thawed
3/4 cup frozen corn, thawed
4 ounces processed cheese food
(eg. Velveeta), cubed
1/4 teaspoon pepper

Directions

In a large microwave-safe bowl, combine all ingredients; mix well. Cover and microwave on high for 2-3 minutes or until heated through and cheese is melted, stirring twice. To make sand castles, pack rice mixture into 1/2-cup and 1/4-cup measures; unmold and stack on dinner plates.

Classic Chicken and Rice Soup

Ingredients

1 recipe Fast Chicken Soup Base
3/4 cup long-grain white rice
1 cup frozen green peas
1/2 cup chopped fresh parsley
Salt and freshly ground black pepper

Directions

Prepare Fast Chicken Soup Base. Bring to a simmer.

Add these, then simmer until tender, 10-20 minutes: 3/4 cup long-grain white rice.

Before removing from heat, stir in: 1 cup (5 ounces) frozen green peas and 1/2 cup chopped fresh parsley.

Final touch: Add salt and pepper, to taste.

Rice Mix Meatballs

Ingredients

1 (6.8 ounce) package beef
flavored rice mix
1 egg, beaten
1 pound ground beef
2 1/2 cups boiling water
2 tablespoons cornstarch
3 tablespoons cold water

Directions

Set contents of rice seasoning packet aside. In a bowl, combine the rice and egg. Add beef and mix well. Shape into 1-in. balls. In a large skillet over medium heat, brown the meatballs on all sides.

Meanwhile, in a small bowl, combine reserved seasoning packet and boiling water. Add to skillet; cover and simmer for 30 minutes or until the rice is tender. Combine cornstarch and cold water until smooth; add to skillet. Bring to a boil. Cook and stir for 2 minutes or until thickened.

Butterscotch Rice Pudding

Ingredients

3 cups milk, divided
1/2 cup uncooked long grain rice
1/2 teaspoon salt
3/4 cup packed brown sugar,
divided
2 tablespoons butter or margarine
2 eggs, separated
1 teaspoon vanilla extract

Directions

In top of double boiler, heat 2 cups milk to a gentle boil. Stir in rice and salt. cover and cook over medium-low heat 45 minutes, stirring occasionally. remove from the heat; set aside. In a saucepan, heat 1/2 cup brown sugar, butter and remaining milk until simmering. In a small bowl, beat egg yolks. Add small amount of hot milk mixture to yolks; return to pan. Stir until smooth. Stir into rice mixture; cook and stir over medium heat 5 minutes. Remove from heat; stir in vanilla. Pour into a greased 1-1/2-qt. baking dish; set aside.

In a mixing bowl, beat egg whites until soft peaks form; gradually add remaining brown sugar, beating until stiff peaks form. Spread over rice mixture, sealing edges. Bake at 300 degrees F for 20-25 minutes.

Ginger-Lime Chicken with Coconut Rice

Ingredients

1 1/2 pounds skinless, boneless chicken breast halves - cut into 1 inch cubes
2 limes, zested and juiced
2 tablespoons grated fresh ginger root
1 3/4 cups coconut milk
1/2 teaspoon white sugar
1 cup jasmine rice
1 tablespoon sesame oil
1 tablespoon honey
1/4 cup sweetened flaked coconut

Directions

In a glass bowl, mix chicken breast cubes with lime juice, lime zest, and grated ginger. Let marinate for about 20 minutes.

In a medium saucepan, combine the coconut milk and sugar over medium-high heat. Bring to a simmer. Stir in the jasmine rice, reduce heat to low, and cook tightly covered for about 20 minutes or until liquid is absorbed. Remove from the heat and fluff rice with a fork; cover, and keep warm.

In a large skillet or wok, heat the sesame oil over medium-high heat. Add chicken and marinade. Stir fry until the chicken is nicely browned, about 3 minutes. Drizzle the honey onto the chicken and continue to stir-fry for another minute or so, being careful not to let the honey burn. Remove from the heat and sprinkle with coconut.

Serve hot with the coconut rice on the side.

One Dish Chicken and Rice Bake

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1 cup water*
3/4 cup uncooked regular long-grain white rice
1/4 teaspoon paprika
1/4 teaspoon ground black pepper
4 skinless, boneless chicken breasts

Directions

Mix soup, water, rice, paprika and black pepper in 2-quart shallow baking dish. Top with chicken. Season with additional paprika and pepper. Cover.

Bake at 375 degrees F 45 minutes or until done.

Peppery Shrimp and Rice

Ingredients

2 celery ribs, finely chopped
1 medium onion, chopped
1 garlic clove, minced
1 tablespoon olive or canola oil
1 small green pepper, chopped
1 small sweet red pepper, chopped
1 (15 ounce) can tomato sauce
1/2 cup sherry or chicken broth
1 tablespoon chili sauce
2 teaspoons sugar
2 teaspoons dried basil
1 teaspoon dried oregano
1/2 teaspoon crushed red pepper flakes
3/4 pound cooked medium shrimp, peeled and deveined
4 cups hot cooked rice

Directions

In a large nonstick skillet, saute the celery, onion and garlic in oil for 3 minutes. Add peppers; cook 3 minutes longer. Stir in tomato sauce, sherry or broth, chili sauce, sugar, basil, oregano and pepper flakes if desired. Bring to a boil. Reduce heat; simmer, uncovered, for 15-20 minutes or until vegetables are tender. Add shrimp; heat through. Serve over rice.

Slow Cooker Lentil Rice Soup

Ingredients

2 cups dry lentils
2 cups uncooked long grain brown rice
1 cup chopped carrots
1/2 cup chopped celery
1/2 onion, chopped
8 cups water
1 cup vegetable broth
1 teaspoon garlic powder
1/2 teaspoon ground black pepper
1 tablespoon salt
1 cup sliced fresh mushrooms

Directions

Place the lentils, rice, carrots, celery, onion, water, broth, garlic powder, ground black pepper and salt in a slow cooker.

Cover and cook on low setting for 7 to 8 hours. Stir in the mushrooms 1 hour before serving.

Chicken and Rice

Ingredients

6 boneless, skinless chicken breast halves
1 1/2 cups uncooked instant rice
1/2 cup boiling water
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (10.75 ounce) can condensed cream of celery soup, undiluted
2 tablespoons onion soup mix
1 (10 ounce) package frozen peas, thawed
1/2 cup minced fresh parsley

Directions

Place chicken in a greased 13-in. x 9-in. x 2-in. baking dish. In a bowl, combine rice and water. In another bowl, combine soups, soup mix and peas; stir into rice mixture. Spread over chicken. Cover and bake at 350 degrees F for 40 minutes. Uncover; sprinkle with parsley. Bake 10-15 minutes longer or until chicken juices run clear.

Saffron Rice with Raisins and Cashews

Ingredients

2 1/2 cups water
1 cup Basmati rice
1/4 cup white sugar
2 teaspoons clarified butter
1 pinch saffron
6 whole cloves
3 tablespoons raisins
1/4 cup cashews
1 teaspoon ground cardamom

Directions

In a saucepan bring water to a boil. Add rice and boil for 5 minutes. Stir in the sugar, reduce the heat, and add the clarified butter.

Meanwhile, soak the saffron in 1 tablespoon hot water for 10 minutes.

To the rice add the saffron, cloves, raisins and cashews. Stir well, cover, and cook over low heat for 5 to 10 minutes more, or until all liquid is absorbed and rice is cooked.

Sprinkle with cardamom before serving.

Harvest Rice Dish

Ingredients

1/2 cup slivered almonds
2 cups chicken broth
1/2 cup uncooked brown rice
1/2 cup uncooked wild rice
3 tablespoons butter
3 onions, sliced into 1/2 inch wedges
1 tablespoon brown sugar
1 cup dried cranberries
2/3 cup fresh sliced mushrooms
1/2 teaspoon orange zest
salt and pepper to taste

Directions

Place almonds on an ungreased baking sheet. Toast at 350 degrees F (175 degrees C) for 5 to 8 minutes.

Mix broth, brown rice, and wild rice in a medium saucepan, and bring to boil. Reduce heat to low, cover, and simmer 45 minutes, until rice is tender and broth is absorbed.

In medium skillet, melt butter over medium-high heat. Add onions and brown sugar. Saute until butter is absorbed and onions are translucent and soft. Reduce heat, and cook onions for another 20 minutes, until they are caramelized.

Stir cranberries and mushrooms into the skillet. Cover, and cook 10 minutes or until berries start to swell. Stir in almonds and orange zest, then fold the mixture into the cooked rice. Salt and pepper to taste.

Tomato Garbanzo Soup with Rice

Ingredients

2 (14.5 ounce) cans diced tomatoes with juice
1 cup water
1/2 cup uncooked long grain white rice
2 large carrots, thinly sliced
1 1/2 teaspoons ground cumin
1 teaspoon chili powder
1/2 teaspoon crushed red pepper
1/2 teaspoon salt
1/2 teaspoon black pepper
1 (15 ounce) can garbanzo beans

Directions

Place the diced tomatoes with juice and water in a large pot, and bring to a boil. Mix in the rice and carrots, and season with cumin, chili powder, red pepper, salt, and black pepper. Reduce heat to low, cover, and simmer 25 minutes, or until rice and carrots are tender.

Mix the garbanzo beans into the pot, and continue cooking 5 minutes, until heated through.

Jamie's Black Beans and Rice

Ingredients

1 cup uncooked white rice
2 tablespoons vegetable oil
1 (10 ounce) package frozen green bell peppers and onions
1 (15 ounce) can black beans, undrained
1 (10 ounce) can enchilada sauce

Directions

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Meanwhile, heat oil in a large skillet over medium heat. Saute peppers and onions until tender. Stir in beans and enchilada sauce; simmer 15 minutes. Serve over cooked rice.

Colorado Mexican Rice

Ingredients

2 cups water
1 cup uncooked white rice
4 medium tomatoes, halved
1/2 medium onion
1 clove garlic, peeled
1/4 cup olive oil
1/2 cup fresh shelled green peas
2 carrots, chopped
1 small potato, peeled and chopped
1/2 cup sour cream
1 bunch fresh cilantro, chopped
1 serrano pepper, chopped
salt to taste
4 ounces manchego cheese

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a medium baking sheet.

Bring water to boil in a medium saucepan, and stir in rice. Reduce heat, cover, and simmer for 20 minutes.

Place tomato halves, onion, and garlic in a single layer on the prepared baking sheet. Stirring occasionally, roast 10 to 15 minutes in the preheated oven, until evenly browned. Remove from heat, and allow to cool completely.

Puree the roasted vegetables in a blender or food processor. Drain any remaining liquid from rice.

Heat olive oil in a medium skillet over medium heat. Stir in serrano chili, and cook until tender. Place rice, pureed vegetables, peas, carrots, potato, and sour cream in the skillet. Season with cilantro and salt. Cook and stir until all vegetables are tender and rice is browned. Mix in manchego cheese to melt before serving.

Rice Cooker Crawfish Tails

Ingredients

1 1/2 cups uncooked long grain rice
1 green bell pepper, diced
1 small onion, diced
1 bunch green onions, diced
1 pound peeled crawfish tails
1 (14.5 ounce) can chicken broth
1 (10 ounce) can diced tomatoes with green chile peppers
4 tablespoons margarine
1 tablespoon dried parsley
1 teaspoon Cajun seasoning, or to taste

Directions

In a large bowl, combine rice, green pepper, onion, green onions, crawfish tails, chicken broth, diced tomatoes, margarine, parsley, and Cajun seasoning. Pour into rice cooker, and cook for 1 cycle, or until liquid is absorbed, about 30 minutes. Taste, and adjust seasonings.

Kiwifruit Rice Salad

Ingredients

2 1/4 cups water
1 cup brown rice
2 tablespoons butter
1/4 cup chopped onion
1/2 cup chopped celery
1/2 teaspoon curry powder
1 cup plain yogurt
1 teaspoon fresh lime juice
1/2 teaspoon lime zest
1 teaspoon white sugar
1 kiwi, peeled and chopped
4 ounces cooked ham, julienned
2 ounces Swiss cheese, cubed
1/3 cup cashews
1/2 cup fresh mushrooms,
coarsely chopped
2 kiwis, peeled and sliced

Directions

Combine water and rice in a medium saucepan. Bring to a boil. Cover, reduce heat, and simmer for 45 to 50 minutes. Cool.

Heat butter in a skillet over medium heat. Cook onion and celery in butter until tender, stirring frequently. Season with curry powder, and continue cooking for one minute.

In a large bowl, mix together yogurt, lime juice, lime zest, and sugar. Stir in rice, onion and celery mixture, chopped kiwi, ham, cheese, nuts, and mushrooms. Arrange sliced kiwi over salad.

Rice Crust for Pizza

Ingredients

2 cups water
1 cup uncooked long-grain white rice
1 egg, beaten
1/2 cup shredded part-skim mozzarella cheese
1/8 teaspoon hot pepper sauce (optional)

Directions

Place water and rice in a medium saucepan, and bring to a boil. Cover, reduce heat to low, and simmer for 20 minutes.

Preheat oven to 400 degrees F (200 degrees C).

In a medium size mixing bowl, mix together cooked rice, beaten egg, mozzarella cheese, and Tabasco sauce. Press mixture evenly into a lightly greased 12 inch pizza pan, covering bottom and sides.

Bake in preheated oven for 4 minutes, or until set. Remove crust from oven, and let cool slightly before layering with your favorite sauce and other goodies.

Rice & Beans (Haitian Style)

Ingredients

1 (8 ounce) package dry kidney beans
4 tablespoons olive oil
1 bulb shallot, minced
3 cloves garlic, minced
1 cup uncooked long grain white rice
2 bay leaves
1 teaspoon adobo seasoning (optional)
1 tablespoon kosher salt
freshly ground black pepper to taste
1/4 teaspoon ground cloves
3 sprigs fresh parsley
3 sprigs fresh thyme
1 scotch bonnet chile pepper

Directions

Place beans in a large pot, and cover with 3 inches of water. Bring to a boil, reduce heat, and simmer 1 1/2 hours, or until tender. Drain, reserving liquid.

Heat oil in a large skillet over medium heat. Saute shallot and garlic until fragrant. Stir in cooked beans, and cook for 2 minutes. Measure reserved liquid, and add water to equal 5 cups; stir into skillet. Stir in the uncooked rice. Season with bay leaves, adobo seasoning, salt, pepper, and cloves. Place sprigs of parsley and thyme, and scotch bonnet pepper on top, and bring to a boil. Reduce heat, cover, and simmer for 18 to 20 minutes. Remove thyme, parsley, and scotch bonnet pepper to serve.

Black Bean Rice Burgers

Ingredients

1 (15 ounce) can black beans, rinsed and drained
1 cup cooked brown rice
1 small onion, finely chopped
1 egg, lightly beaten
6 tablespoons salsa, divided
1/4 cup reduced-fat sour cream
4 lettuce leaves
4 slices reduced-fat Cheddar cheese
4 hamburger buns, split

Directions

In a large bowl, mash beans with a fork. Add the rice, onion, egg and 2 tablespoons salsa; mix well. Drop by 1/2 cupfuls into a large nonstick skillet coated with nonstick cooking spray. Flatten to 1/2-in. thickness. Cook over medium heat for 4-5 minutes on each side or until firm and browned.

In a small bowl, combine sour cream and remaining salsa. Place a lettuce leaf, burger, sour cream mixture and slice of cheese on bun.

Easy Chicken and Rice

Ingredients

2 tablespoons shortening
1 (3 pound) whole chicken, cut
into pieces
3/4 cup instant rice, uncooked
1 chopped green bell pepper
(optional)
2 cups water
1/8 cup chicken rice soup mix

Directions

Melt the shortening in a large skillet over medium high heat. Saute the chicken sections in the shortening for 2 minutes per side, or until browned. Remove chicken and set aside.

Add the rice and green bell pepper, if desired, and saute for 3 minutes, or until slightly browned. Add the soup mix and water and stir together well. Bring this to a boil, then add the chicken, reduce heat to low and simmer for 45 minutes.

Rice and Ham Salad

Ingredients

3 cups cooked long grain white rice
1/4 cup French salad dressing
3/4 cup mayonnaise
1 tablespoon chopped green onion
1/2 teaspoon curry powder
1/2 teaspoon dry mustard
1/2 teaspoon salt
ground black pepper to taste
1 1/2 cups cooked ham, cut into thin strips
1 cup chopped cauliflower
1 cup frozen peas, thawed
1/2 cup chopped celery
1/2 cup sliced radishes

Directions

In a large bowl, combine the rice, salad dressing, mayonnaise, green onion, curry powder, dry mustard, salt and pepper. Mix well and refrigerate until chilled.

To the rice mixture, add the ham, cauliflower, peas, celery and radishes. Mix well and serve with sliced avocado or shredded lettuce.

Campbell'sB® Cheesy Chicken and Rice

Ingredients

1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Chicken Soup (regular or 98%
Fat Free)
1 1/3 cups water
3/4 cup uncooked regular long-
grain white rice
2 cups fresh or frozen vegetables
1/2 teaspoon onion powder
4 skinless, boneless chicken
breasts
1/2 cup shredded Cheddar
cheese

Directions

Stir the soup, water, rice, vegetables and onion powder in a 12 x 8 inch shallow baking dish.

Top with chicken. Season chicken as desired. Cover.

Bake at 375 degrees F for 45 minutes or until done. Top with cheese.

Kidney Beans and Rice

Ingredients

1 1/2 pounds ground beef
1/4 cup chopped onion
1 (16 ounce) can kidney beans,
rinsed and drained
1 (14.5 ounce) can stewed
tomatoes
1 teaspoon salt
1 teaspoon chili powder
1 bay leaf
1/2 teaspoon garlic powder
1/2 teaspoon seasoned salt
1/4 teaspoon dried oregano
1/4 teaspoon pepper
2 cups cooked long-grain rice

Directions

In a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in the beans, tomatoes and seasonings. Cover and simmer for 5 minutes. Add rice; cover and simmer for 30 minutes or until heated through. Discard bay leaf before serving.

Rice Pudding V

Ingredients

1 cup uncooked short-grain white rice
6 cups hot milk
1/2 teaspoon salt
1/2 cup white sugar
1/2 cup golden raisins
1/4 teaspoon ground nutmeg
2 teaspoons vanilla extract

Directions

In the top of a double boiler, stir together rice, milk, salt, sugar, raisins and nutmeg. Cook, stirring occasionally, over simmering water 1 hour, until thick. Stir in vanilla and serve warm or cold.

Grandman Pork Chops and Rice

Ingredients

1 1/2 cups water
3/4 cup uncooked white rice
6 (3/4 inch thick) boneless pork chops
1 teaspoon garlic powder
1 teaspoon ground black pepper
1 teaspoon salt
1/2 onion, chopped
3 cloves garlic, minced
2 tablespoons olive oil
1 1/4 cups water, divided
1 (10.75 ounce) can tomato soup
2 tablespoons taco sauce

Directions

In a saucepan bring 1 1/2 cups water to a boil. Stir in rice. Reduce heat, cover and simmer for 20 minutes.

Season pork chops with the garlic powder, ground black pepper and seasoned salt to taste. In a large skillet over medium heat, saute the onion and garlic in the olive oil for 5 minutes. Add the chops, browning well on both sides.

Add 3/4 cup water, reduce heat to low and simmer for 10 minutes. Move chops to one side and add the tomato soup and remaining 1/2 cup water. Simmer for 5 to 7 more minutes, then add the cooked rice, stirring well. Allow to heat through, about 5 more minutes.

Shrimp Fried Rice I

Ingredients

6 cups water
3 cups uncooked white rice
2 eggs, beaten
3 tablespoons sesame oil
1 onion, diced
2 celery, diced
1 pound cooked salad shrimp
3 carrots, diced
1 red bell pepper, diced
3/4 cup snow peas, trimmed and halved
1 green bell pepper, chopped
1 teaspoon soy sauce

Directions

In a medium saucepan bring water to a boil. Add the white rice. Return to a boil, reduce heat to low, cover, and simmer for about 20 minutes, or until rice is tender.

In a small skillet scramble the eggs in a small amount of sesame oil. Remove from heat once scrambled.

In a large skillet, brown onion and celery in remaining sesame oil. Add shrimp and carrots, onion, celery, red pepper, pea pods, and green pepper. Add white rice and stir well. Add soy sauce (if desired) and eggs, stir thoroughly until heated through.

Cinnamon Almond Rice Pudding

Ingredients

3/4 cup leftover cooked rice,
preferably basmati or jasmine
3/4 cup almond milk
1/4 teaspoon ground cinnamon
1/4 cup sliced California Almonds,
roasted*
1 teaspoon honey

Directions

Stove-top Directions - Combine rice, almond milk and cinnamon in a small saucepan. Turn heat to medium and bring to a simmer, stirring occasionally. Reduce heat to medium-low and simmer gently for 4 to 5 minutes, until milk is thicker and rice is a bit creamy. To serve, place in a bowl, top with almonds and drizzle with honey.

Microwave Directions - Combine rice, milk and cinnamon in a microwave-safe serving bowl. Cook on full power for 1 minute, then stir and cook 1-2 more minutes, until milk is thicker and rice is a bit creamy. Top with almonds and drizzle with honey.

Rice Seasoning Mix

Ingredients

1 cup sliced almonds, coarsely
chopped
1/2 cup chicken bouillon granules
1/2 cup dried parsley flakes
1 tablespoon dried basil
1 tablespoon dill weed
1 tablespoon dried minced onion
1 teaspoon seasoned salt
1 teaspoon garlic powder
1 teaspoon lemon-pepper
seasoning

ADDITIONAL INGREDIENTS:

1 cup uncooked long grain rice
2 cups water

Directions

Combine the first nine ingredients. Store in an airtight container.
Yield: 10 batches (2 cups total).

Chicken Arroz Caldo (Chicken Rice Porridge)

Ingredients

2 tablespoons olive oil
1 onion, diced
2 cloves garlic, crushed
1 (2 inch) piece fresh ginger, peeled and thinly sliced
2 1/4 pounds chicken wings, split and tips discarded
1 tablespoon fish sauce
5 1/4 cups chicken broth
1 cup glutinous sweet rice
salt and pepper to taste
1 green onion, chopped
1 lemon, sliced (optional)
1 teaspoon fish sauce for sprinkling, if desired (optional)

Directions

Heat the olive oil in a large pot over medium heat; cook and stir the onion, garlic, and ginger in the hot oil until fragrant, about 5 minutes. Add the chicken wings; cook and stir together for 1 minute. Stir the fish sauce into the pot, cover, and cook another 2 minutes.

Pour the chicken broth into the pot. Add the sweet rice and stir. Bring the mixture to a boil; cover and cook for 10 minutes, stirring occasionally to assure the rice is not sticking to the bottom of the pot. Season with salt and pepper. Garnish with the green onion, and serve with lemon slices and additional fish sauce, if desired.

Asian Coconut Rice

Ingredients

1 (14 ounce) can coconut milk
1 1/4 cups water
1 teaspoon sugar
1 pinch salt
1 1/2 cups uncooked jasmine rice

Directions

In a saucepan, combine coconut milk, water, sugar, and salt. Stir until sugar is dissolved. Stir in rice. Bring to a boil over medium heat. Cover, reduce heat, and simmer 18 to 20 minutes, until rice is tender.

Nutty Wild Rice Salad with Kiwifruit and Red

Ingredients

2 1/2 cups chicken stock
1 cup wild rice
3 tablespoons lemon juice
2 teaspoons olive oil
2 teaspoons honey
2 kiwis, peeled and diced
1 cup seedless red grapes, halved
1 1/2 tablespoons toasted,
chopped pecans

Directions

Place broth in a medium saucepan, and bring to a boil. Add rice, reduce heat to low, and simmer, covered, for 45 minutes, or until tender. Drain excess liquid, cover and let cool.

Whisk together lemon juice, oil, and honey in a small bowl until honey is dissolved. Season with salt and pepper.

Place cooled rice in a salad bowl, along with kiwi, red grapes and pecans. Add dressing, and gently toss.

Easy Red Rice

Ingredients

1 tablespoon olive oil
1 onion, chopped
4 fresh tomatoes, diced
2 cups chicken broth
1/2 teaspoon dried basil
1 1/3 cups uncooked white rice

Directions

Heat olive oil in a large skillet over medium-high heat. Cook the onions in the heated oil until clear, but not brown. Add tomatoes, chicken broth, and basil; bring to a boil. Stir in rice and return to a boil. Cover and reduce heat to low. Simmer until the liquid is completely absorbed into the rice, about 20 minutes.

Grilled Shrimp Rice Noodle Bowl

Ingredients

8 large fresh shrimp, peeled and deveined
3 tablespoons olive oil
3 cloves garlic
1/2 cup fresh mint
1/4 cup chopped fresh cilantro
3 tablespoons fish sauce
2 tablespoons honey
1 lime, juiced
1/4 teaspoon ground white pepper
2 tablespoons fresh ginger root, minced
3/4 cup shredded cabbage
1 (6.75 ounce) package dried rice noodles

Directions

Preheat grill for high heat. Combine garlic, 1/4 cup mint, cilantro, fish sauce, honey, lime juice and white pepper in food processor or blender. Puree until smooth.

Bring a large pot of water to a boil. Cook noodles and cabbage for two minutes, or until done.

Meanwhile, coat shrimp with olive oil, and grill over high heat until golden, turning once.

Mince the remaining 1/4 cup mint. Serve noodles and cabbage in a bowl, topped with sauce and shrimp, and garnished with mint.

Mexican Rice Pilaf

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
1 teaspoon minced garlic
1 1/2 cups vegetable broth
1 1/2 cups instant brown rice
2 teaspoons chili powder
1 jalapeno pepper, seeded and minced
1/2 teaspoon ground cumin
1 red bell pepper, chopped
1 large tomato, seeded and chopped
1 cup shredded Monterey Jack cheese

Directions

In a large saucepan, heat oil over medium high heat. Add onion and garlic; cook for 3 minutes, stirring occasionally. Stir in broth, rice, chili powder, jalapeno peppers, and cumin. Cover, and bring to a boil over high heat. Reduce heat, and simmer for 4 minutes. Stir in bell pepper. Cover. Simmer for 5 minutes, or until liquid is absorbed.

Stir tomato and shredded cheese into hot cooked rice.

Quick Rice Pilaf

Ingredients

- 1/4 cup butter
- 1 cup long-grain white rice
- 1 bay leaf
- 1 teaspoon ground black pepper
- 1 tablespoon salt-free herb and spice blend
- 2 cubes chicken bouillon
- 2 1/4 cups water
- 6 skinless, boneless chicken breasts
- 2 (16 ounce) packages chopped mixed vegetables
- 2 teaspoons hot pepper sauce

Directions

In a large skillet melt butter/margarine over medium heat. Add rice and bay leaf. Stir until rice is translucent but not browned. Add pepper, herb-and-spice blend, bouillon and water. Mix well and bring all to a boil.

Add chicken, submerging under water. Cover skillet and reduce heat to low. Let simmer as long as rice dictates. Add the mixed vegetables in the last 10 minutes of cooking. Add hot pepper sauce and stir well.

Lentil Rice and Veggie Bake

Ingredients

1/2 cup uncooked long grain white rice
2 1/2 cups water
1 cup red lentils
1 teaspoon vegetable oil
1 small onion, chopped
3 cloves garlic, minced
1 fresh tomato, chopped
1/3 cup chopped celery
1/3 cup chopped carrots
1/3 cup chopped zucchini
1 (8 ounce) can tomato sauce
1 teaspoon dried basil
1 teaspoon dried oregano
1 teaspoon ground cumin
salt and pepper to taste

Directions

Place the rice and 1 cup water in a pot, and bring to a boil. Cover, reduce heat to low, and simmer 20 minutes. Place lentils in a pot with the remaining 1 1/2 cups water, and bring to a boil. Cook 15 minutes, or until tender.

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a skillet over medium heat, and stir in the onion and garlic. Mix in tomato, celery, carrots, zucchini, and 1/2 the tomato sauce. Season with 1/2 the basil, 1/2 the oregano, 1/2 the cumin, salt, and pepper. Cook until vegetables are tender.

In a casserole dish, mix the rice, lentils, and vegetables. Top with remaining tomato sauce, and sprinkle with remaining basil, oregano, and cumin.

Bake 30 minutes in the preheated oven, until bubbly.

Orange Rice Pilaf

Ingredients

1 cup diced celery
3 tablespoons chopped onion
1 tablespoon grated orange peel
1/4 cup butter or margarine
1/2 teaspoon salt
3 tablespoons orange juice
1 1/3 cups water
1 1/2 cups uncooked instant rice

Directions

In a 3-qt. saucepan, saute celery, onion and orange peel in butter until tender but not brown. Add salt. Combine orange juice and water; add to celery mixture. Bring to a boil. Stir in the rice. Remove from the heat; cover and let stand for 10 minutes. Fluff with a fork.

Cajun Rice Dish

Ingredients

5 cups beef broth
2 cups uncooked long grain rice
1 pound ground beef
1 medium onion, chopped
1 cup sliced carrots
1/2 cup sliced celery
1/2 cup frozen corn
1/2 cup frozen peas
1/2 cup chopped sweet red pepper
1 teaspoon salt
1 teaspoon Cajun seasoning

Directions

In a roasting pan, combine broth and rice; mix well. Cover and bake at 350 degrees F for 30 minutes. Meanwhile, in a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Add to rice with vegetables, salt and Cajun seasoning; mix well. Cover and bake 30 minutes longer or until rice is tender.

Cheesy Mexi-Rice Casserole

Ingredients

1 quart water
2 cups uncooked long-grain white rice
2 tablespoons chicken broth
1 tablespoon minced garlic
1 green bell pepper, chopped
1 small yellow onion, chopped
1 (15 ounce) can cream-style corn
1 (11 ounce) can Mexican-style corn, drained
1 (11 ounce) can whole kernel corn, drained
1 (10 ounce) can diced tomatoes with green chile peppers, with liquid
1 (4 ounce) can chopped green chile peppers, drained
1 (8 ounce) package Mexican-style processed cheese food, cubed
1/2 teaspoon salt
1/4 teaspoon black pepper
1/2 teaspoon chili powder
3/4 cup shredded reduced-fat Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Grease a 3 1/2 quart casserole dish.

In a saucepan, bring water to a boil. Stir in rice, reduce heat, and cover. Simmer for 20 minutes.

In a wok or large skillet, heat the broth and saute the garlic, bell pepper and onion until tender, about 5 minutes. Stir in cooked rice, cream-style corn, Mexican-style corn, whole kernel corn, diced tomatoes with chiles, green chiles, Mexican-style processed cheese, salt, pepper and chili powder. Spoon into prepared casserole dish.

Bake in preheated oven for 30 minutes, or until bubbly. Top with shredded Cheddar, cover and bake 5 minutes more. Remove from oven, uncover and let stand 10 minutes.

Fruited Wild Rice Pilaf

Ingredients

1/2 cup chopped onion
1/2 cup chopped celery
2 tablespoons butter or margarine
1 1/4 cups hot water
3/4 cup uncooked wild rice
1 1/2 teaspoons chicken bouillon granules
1 red apple, chopped
2 tablespoons toasted, chopped pecans
1/4 teaspoon grated lemon peel

Directions

In a large saucepan, saute onion and celery in butter until tender. Stir in the water, rice and bouillon; bring to a boil. Reduce heat; cover and simmer for 50-55 minutes or until liquid is absorbed and rice is tender. Remove from the heat; fold in apple, pecans and lemon peel if desired.

Beans and Rice

Ingredients

1 1/2 cups uncooked long grain white rice
3 cups water
1 pound ground beef
1 medium onion, chopped
1 (14 ounce) can refried beans
1 (4.5 ounce) can chopped green chiles, drained
1/2 cup water
1 tablespoon prepared yellow mustard
1 teaspoon soy sauce
1 teaspoon Worcestershire sauce
1 teaspoon hot sauce
1 1/2 tablespoons ground cumin
1 tablespoon seasoned salt
1/4 teaspoon salt

Directions

Bring the rice and 3 cups water to a boil in a pot. Cover, reduce heat to low, and simmer 20 minutes.

Place the ground beef in a large skillet over medium heat, and cook until evenly brown. Drain grease. Mix in onion, refried beans, and green chiles. Stir in water, mustard, soy sauce, Worcestershire sauce, and hot sauce. Season with cumin, seasoned salt, and salt. Reduce heat to low, and cook 25 minutes, stirring often. Serve over rice.

Paradise Rice Salad

Ingredients

1/3 cup orange juice
1/4 cup reduced-fat Italian salad dressing
1 tablespoon grated orange peel
2 teaspoons honey
1/2 teaspoon salt
4 cups cooked rice
2 cups torn fresh spinach
2 small navel oranges, peeled and sectioned
1 celery rib, chopped
1/4 cup slivered almonds, toasted

Directions

In a large bowl, combine the orange juice, Italian dressing, orange peel, honey and salt. Add rice; toss to coat. Cover and refrigerate for 2 hours. Just before serving, add the spinach, oranges, celery and almonds; toss to coat.

Curried Rice Pilaf

Ingredients

1/2 cup chopped green onions,
divided
2 garlic cloves, minced
1/4 cup butter or margarine,
softened
1 1/2 cups uncooked long grain
rice
1/2 teaspoon curry powder
3 cups chicken broth
1/2 teaspoon salt
1/2 cup golden raisins
1/2 cup chopped almonds,
toasted

Directions

In a large skillet, saute 1/4 cup onions and garlic in butter until tender. Stir in rice and curry powder. Saute for 2-3 minutes or until rice is lightly browned.

In a saucepan, heat broth and salt. Pour over rice mixture; stir. Cover and simmer for 35-40 minutes or until rice is tender. Remove from the heat; stir in raisins, almonds and remaining onions.

Garlic Chicken Fried Brown Rice

Ingredients

2 tablespoons vegetable oil,
divided
8 ounces skinless, boneless
chicken breast, cut into strips
1/2 red bell pepper, chopped
1/2 cup green onion, chopped
4 cloves garlic, minced
3 cups cooked brown rice
2 tablespoons light soy sauce
1 tablespoon rice vinegar
1 cup frozen peas, thawed

Directions

Heat 1 tablespoon of vegetable oil in a large skillet set over medium heat. Add the chicken, bell pepper, green onion and garlic. Cook and stir until the chicken is cooked through, about 5 minutes. Remove the chicken to a plate and keep warm.

Heat the remaining tablespoon of oil in the same skillet over medium-high heat. Add the rice; cook and stir to heat through. Stir in the soy sauce, rice vinegar and peas, and continue to cook for 1 minute. Return the chicken mixture to the skillet and stir to blend with the rice and heat through before serving.

Fast Beef and Rice

Ingredients

1 pound ground beef
1 (6.8 ounce) package beef
flavored rice mix
2 tablespoons butter or margarine
2 1/2 cups water

Directions

In a skillet, cook beef over medium heat until no longer pink; drain and set aside. In the same skillet, brown the rice in butter. Add water and contents of rice seasoning packet; mix well. Stir in beef. Cover and simmer for 15 minutes or until rice is tender.

Better Spanish Rice

Ingredients

1 tablespoon vegetable oil
1/2 onion, chopped
1 1/4 cups uncooked instant rice
1 (14.5 ounce) can diced tomatoes
1/2 cup chopped fresh cilantro
1 cup chicken broth

Directions

Heat the oil in a skillet over medium-high heat, and cook and stir the chopped onion until browned, about 8 minutes.

Stir in the rice, tomatoes, cilantro, and chicken broth, and bring to a boil. Reduce the heat to medium-low, and simmer until the rice is cooked and most of the liquid is absorbed, about 10 minutes.

Mexican Rice Mix

Ingredients

2 tablespoons chicken bouillon granules
1 tablespoon salt
2 teaspoons garlic powder
2 teaspoons ground cumin
ADDITIONAL INGREDIENTS:
1 cup uncooked long grain rice
1/2 cup chopped onion
1/2 cup chopped green pepper
2 tablespoons butter or margarine
2 1/2 cups water

Directions

In a bowl, combine the bouillon, salt, garlic powder and cumin.
Store in an airtight container in a cool dry place for up to 1 year.

Mexican Fire Rice

Ingredients

2 2/3 cups water
1 1/3 cups uncooked long grain white rice
1 pound ground pork breakfast sausage
1 (16 ounce) jar picante sauce
1 (8 ounce) container sour cream
8 ounces Cheddar cheese, shredded

Directions

In a medium saucepan, bring the water to a boil. Stir in the rice. Reduce heat, cover, and simmer 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

In a skillet over medium heat, cook the sausage until evenly brown.

In a medium baking dish, mix the cooked rice, cooked sausage, picante sauce, and sour cream. Top with Cheddar cheese.

Bake 20 minutes in the preheated oven, until cheese is bubbly.

Lemon Rice Pilaf

Ingredients

1 medium onion, minced
2 tablespoons butter or margarine
2 cups uncooked long grain rice
2 (14.5 ounce) cans COLLEGE
INN® Light & Fat Free Chicken
Broth
2 tablespoons lemon juice
1 teaspoon grated lemon peel
1 bay leaf
2 tablespoons minced fresh
parsley
2 tablespoons toasted pine nuts
Salt and pepper

Directions

In a large saucepan, cook onion in butter for 3 minutes; add rice, stirring to coat. Add broth, lemon juice, peel and bay leaf. Heat to a boil; reduce heat to low. Cover and cook 15 to 20 minutes or until liquid is absorbed. Remove from heat; let stand 5 minutes. Remove bay leaf, stir in parsley and nuts. Season to taste with salt and pepper.

Dirty Rice

Ingredients

2 tablespoons olive oil
3 cloves garlic, minced
1 cup chopped onion
1 green bell pepper, chopped
1 tablespoon chili powder
2 teaspoons annatto or achiote powder (optional)
1/4 teaspoon crushed red pepper
1 teaspoon ground cumin
1/4 teaspoon ground cinnamon
1 1/3 cups uncooked white rice
2 3/4 cups water
1 teaspoon salt
3 roma (plum) tomatoes, chopped
1 1/3 cups whole corn kernels, blanched
1 cup black beans, cooked and drained
1/4 cup toasted pine nuts
freshly ground black pepper
1 red onion, thinly sliced
1 tablespoon fresh lime juice
2 tablespoons chopped fresh cilantro
1 lime, cut into wedges
2 teaspoons annatto powder

Directions

In a heavy saucepan, heat 1 tablespoon of the olive oil over medium heat. Add the garlic and the chopped onions; saute for 5 minutes, stirring frequently. Mix in the bell pepper, chili powder, ground annatto, chili flakes, cumin, and cinnamon. Saute for 2 minutes.

Pour the rice into the saucepan and stir to coat. Add the water and 1 teaspoon salt, and bring the rice to a boil over high heat. Cover the pan and turn the heat to low. Simmer the rice for 25 minutes.

When the rice is cooked, mix in tomatoes, corn, black beans, and pine nuts. Stir in salt, pepper and lime juice. When the mixture is heated through, spoon it onto plates and top with the sliced red onion and cilantro. Serve a wedge or two of lime with each plate to squeeze over the rice.

Baked Mushroom Rice

Ingredients

2 cups uncooked white rice
1 (10.75 ounce) can condensed cream of mushroom soup
1 cup vegetable broth
1/2 cup chopped onion
1/4 cup fresh chopped mushrooms
1 teaspoon dried parsley
1 teaspoon dried oregano
1/4 cup butter, melted
salt and pepper to taste

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a large bowl, stir together the white rice, cream of mushroom soup, and vegetable broth. Blend in the onion, mushrooms, parsley, oregano, melted butter, salt, and pepper. Transfer to a 2 quart baking dish, and cover with a lid or aluminum foil.

Bake for 35 to 40 minutes in the preheated oven. If the rice is looking dry before it is tender, then pour in a little water and continue cooking until rice is tender.

Spicy Sausage and Rice Casserole

Ingredients

28 ounces fresh, ground spicy pork sausage
1 cup uncooked long-grain rice
1 slice onion, diced
3 cloves garlic, minced
1 green bell pepper, chopped
1 red bell pepper, chopped
1 (28 ounce) can whole peeled tomatoes, crushed
1 cup chicken broth
1 teaspoon salt
1 teaspoon ground black pepper
1 teaspoon cayenne pepper

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet, brown sausage and drain grease. Stir in rice, onion, garlic and peppers. Cook 5 minutes. Stir in tomatoes, chicken broth, salt, pepper and cayenne pepper. Pour into 9x13 inch pan.

Bake for 1 hour or until rice is tender and most of the liquid is absorbed. Or, at this step, you can cover and freeze it.

Brown Rice Hot Dish

Ingredients

1 1/3 cups instant brown rice
1 tablespoon butter or stick margarine, divided
1 1/2 cups chopped fresh mushrooms
1 1/4 cups finely chopped celery
1/4 cup finely chopped onion
1 1/4 cups hot water
1/3 cup chopped pecans
3/4 teaspoon salt
1/4 teaspoon dried marjoram
1/4 teaspoon pepper
1/8 teaspoon rubbed sage
1/8 teaspoon dried thyme

Directions

In a nonstick skillet, saute rice in half of the butter until golden brown; transfer to a large bowl. In the same skillet, saute the mushrooms, celery and onion in remaining butter until tender; add to rice. Stir in the water, pecans, salt, marjoram, pepper, sage and thyme.

Transfer to a 1-1/2-qt. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 25-30 minutes or until rice is tender and liquid is absorbed. Fluff with a fork before serving.

Asian Shrimp Rice Bowl

Ingredients

1/3 cup soy sauce
1/4 cup hoisin sauce
2 tablespoons honey
1 tablespoon chili paste
2 tablespoons orange marmalade
1/2 pound cooked shrimp
B
2 cups uncooked jasmine rice
3 cups water
B
2 tablespoons olive oil
1 orange bell pepper, cut into 1/2-inch dice
1 red bell pepper, cut into 1/2-inch dice
2 cups sugar snap peas
1 sweet onion, cut into 1/2-inch dice
4 cloves garlic, minced
2 teaspoons minced fresh ginger root
1/4 teaspoon sesame oil
1 1/2 teaspoons sesame seeds

Directions

Whisk soy sauce, hoisin sauce, honey, chili paste, and orange marmalade together in a small bowl. Stir shrimp into the marinade; refrigerate for one hour.

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Heat oil in a large skillet or wok. Cook the orange pepper, red pepper, sugar snap peas, and onion in hot oil until they just begin to soften, 2 to 3 minutes. Toss the marinated shrimp, garlic, ginger, and sesame oil into the vegetables; continue to cook until shrimp is heated through, 2 to 3 minutes more.

Serve over hot jasmine rice, sprinkled with sesame seeds.

Hearty Spanish Rice

Ingredients

1 tablespoon BertolliB® Classicob
„ŷ Olive Oil
1 medium onion, chopped
1 1/2 cups regular or converted
rice
2 cloves garlic, finely chopped
3 1/2 cups warm water
1 tablespoon KnorrB® Chicken
flavor Bouillon
1 (26 ounce) jar RaguB® Old
World StyleB® Sweet Tomato
Basil Smooth Pasta Sauce
2 cups frozen whole kernel corn
2 teaspoons chili powder
1/4 cup chopped fresh cilantro

Directions

In 3-quart saucepan, heat olive oil over medium heat and cook onion, stirring occasionally, 3 minutes.

Add rice and garlic and continue cooking, stirring frequently, 1 minute. Stir in bouillon and water. Bring to a boil over high heat. Reduce heat to low and simmer covered 15 minutes.

Stir in pasta sauce, corn and chili powder. Return to a boil over high heat. Reduce heat to low and simmer covered, stirring occasionally, 10 minutes or until rice is tender. Stir in cilantro and let stand covered 10 minutes before serving. Garnish, if desired, with additional chopped fresh cilantro.

Fried Rice (Sinangag)

Ingredients

2 teaspoons cooking oil
2 eggs, beaten
2 teaspoons cooking oil
2 cloves garlic, minced
4 cups cold, cooked white rice
1 tablespoon soy sauce
1/4 pound diced cooked ham

Directions

Heat 2 teaspoons oil in a skillet; cook the eggs in the hot oil until set, 3 to 5 minutes. Cool and slice into thin ribbons; set aside.

Heat 2 more teaspoons oil in a large skillet; fry the garlic in the oil, mashing it while frying until light brown and almost crispy, about 5 minutes. Add the rice and mix thoroughly until it is well blended with the garlic. Add the soy sauce and mix again; cook for 2 minutes. Stir the ham into the mixture; cook and stir another 5 minutes. Fold the sliced egg into the mixture and cook until hot, about 3 minutes.

Wild Rice Pilaf

Ingredients

1/2 pound sausage
1 (6 ounce) package uncooked
long grain and wild rice
1 (4.5 ounce) can sliced
mushrooms

Directions

Place sausage in a medium skillet. Cook over medium high heat until evenly brown. Drain and set aside.

Meanwhile, in a saucepan bring water to a boil. Add rice and stir in mushrooms and sausage. Reduce heat, cover and simmer for 20 minutes.

Ground Beef N Rice Pie

Ingredients

1 pound lean ground beef
1 (15 ounce) can tomato sauce,
divided
1/2 cup dry bread crumbs
1/4 cup chopped onion
1/4 cup chopped green pepper
1/2 teaspoon salt
1/2 teaspoon Italian seasoning
1/8 teaspoon dried oregano
1/8 teaspoon pepper
1 (6 ounce) can tomato paste
2 1/2 cups cooked rice
1 cup shredded Cheddar cheese,
divided

Directions

In a bowl, combine beef, 3/4 cup tomato sauce, bread crumbs, onion, green pepper if desired and seasonings. Press evenly onto the bottom and up the sides of an ungreased 9-in. pie plate, forming a crust.

In a bowl, combine the tomato paste and remaining tomato sauce. Stir in the rice and 3/4 cup cheese; pour into crust. Place pie plate on a baking sheet. Cover and bake at 350 degrees F for 25 minutes or until the meat is no longer pink. Uncover; drain. Sprinkle with remaining cheese. bake 10-15 minutes longer or until the cheese is melted. Let stand for 5 minutes before cutting.

Wild Rice and Asparagus Chicken Breasts

Ingredients

1 whole boneless, skinless
chicken breast, cubed
2 cups wild rice, cooked
1/2 pound fresh asparagus
3 tablespoons hoisin sauce
4 tablespoons peanut oil
1 tablespoon brown sugar

Directions

Cut asparagus into 3/4 inch to 1 inch pieces, discarding tough bottoms of spears. In a small bowl, mix together the hoisin sauce and brown sugar and set aside. Prepare rice OR reheat cooked rice and keep warm.

Heat wok over medium high heat. When hot, dribble 1 tablespoon of oil around the rim. Stir fry asparagus for approximately 2 minutes. Remove from the wok and keep warm. Heat wok to high heat.

Heat wok to high heat. Add 2 tablespoons of oil and the chicken pieces and stir fry until the chicken is no longer pink. Add the reserved asparagus and hoisin/sugar sauce and stir fry all together until pieces are coated with sauce. Serve over the hot rice.

Hearty Tomato Rice Soup

Ingredients

1 (14.5 ounce) can beef broth
1 quart water
1/3 cup tomato paste
1 teaspoon minced garlic
2 bay leaves
4 cubes beef bouillon
1 pinch freshly ground black pepper to taste
1/2 cup uncooked long grain white rice
1 cup shredded Cheddar cheese (optional)

Directions

In a pot over medium heat, mix the beef broth, water, tomato paste, garlic, and bay leaves. Stir in the beef bouillon until dissolved. Season with pepper. Bring to a boil, and mix in the rice. Reduce heat to low, cover, and cook 25 minutes, until rice is tender. Remove bay leaves, and serve warm with a sprinkling of Cheddar cheese.

Cheesy Beef 'n' Rice

Ingredients

1 cup uncooked long grain rice
1 garlic clove, minced
2 tablespoons butter or margarine
3 cups water
2 medium carrots, shredded
2 teaspoons beef bouillon granules
1 teaspoon dried parsley
1/2 teaspoon salt
1/2 teaspoon dried basil
1/2 teaspoon dried minced onion
1 pound ground beef, cooked and drained
1/2 cup shredded Cheddar cheese

Directions

In a large saucepan, saute rice and garlic in butter until golden brown. Stir in water, carrots, bouillon, parsley, salt, basil and onion. Bring to a boil. Reduce heat; cover and simmer for 5 minutes. Stir in beef. Transfer to a greased 9-in. square baking dish. Cover and bake at 325 degrees for 45 minutes, stirring twice. Uncover; sprinkle with cheese. Bake 5 minutes longer or until cheese is melted.

Rice Puree

Ingredients

3 cups vegetable broth
1 cup uncooked long-grain rice
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup chopped broccoli

Directions

In a saucepan bring broth to a boil. Add rice and stir. Reduce heat, cover and simmer for 30 to 40 minutes, until very well cooked. Remove from heat and let stand, covered, 5 minutes.

In a food processor or blender, combine mushroom soup, broccoli and cooked rice. Puree until smooth. Store, tightly covered, in refrigerator.

Wild Rice Pecan Waffles

Ingredients

1 cup all-purpose flour
1 teaspoon baking powder
1/2 teaspoon salt
2 eggs, separated
2/3 cup milk
1/4 cup vegetable oil
1 1/2 cups cooked wild rice
1/2 cup chopped pecans

Directions

In a bowl, combine the flour, baking powder and salt. In a mixing bowl, beat egg yolks, milk and oil; stir into dry ingredients just until moistened. In another bowl, beat egg whites until stiff peaks form; fold into batter. Fold in the rice and pecans.

Bake in a preheated greased waffle iron according to manufacturer's directions until golden brown.

Fruity Rice Mix

Ingredients

11 cups uncooked long grain rice
4 1/2 cups diced dried apricots
2 1/2 cups golden raisins
1 1/2 cups slivered almonds
1 cup chicken bouillon granules
3 tablespoons brown sugar
ADDITIONAL INGREDIENTS:
2 cups water
1 tablespoon butter or margarine

Directions

In a bowl, combine the first six ingredients and mix well. Store in airtight containers in a cool dry place for up to 6 months.

To prepare rice: In a saucepan, combine 1 cup rice mix, water and butter. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until the water is absorbed.

Beef 'n' Rice Bake

Ingredients

1 pound ground beef
3 celery ribs, thinly sliced
1 medium onion, chopped
2 cups cooked rice
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 (4.5 ounce) jar sliced mushrooms, drained
1/2 cup soy sauce
2 tablespoons butter or margarine
1 tablespoon brown sugar
1 (3 ounce) can chow mein noodles

Directions

In a skillet, cook beef, celery and onion until the meat is browned and vegetables are tender; drain. Stir in rice, peppers, mushrooms, soy sauce, butter and brown sugar; heat through. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 25-30 minutes. Sprinkle with chow mein noodles. Bake, uncovered, 5-10 minutes longer or until the noodles are crisp.

Linnie's Spanish Rice

Ingredients

1 cup uncooked white rice
1 teaspoon minced garlic
2 cups water
1 (16 ounce) jar salsa

Directions

Combine the rice with the garlic in a large saucepan. Pour water and salsa into the rice mixture. Bring the water to a full boil and then reduce the temperature to simmer. Simmer for 20 minutes or until the rice is tender. Fluff the rice when finished.

Honey Rice

Ingredients

3 cups cooked rice
1/2 cup raisins
2 1/2 cups milk
1/2 cup honey
2 tablespoons butter
1 teaspoon grated lemon rind
1 tablespoon lemon juice
1/8 teaspoon ground cinnamon
(optional)

Directions

Combine rice, raisins, milk, honey, and butter in a saucepan. Bring the mixture to a boil, reduce the heat, and let it simmer for 15 minutes; stirring occasionally. Stir in lemon rind and juice.

Serve the rice in bowls and garnish (optional) with cinnamon and slivered almonds.

Rice Krispies Treats® on a Stick

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular marshmallows
Food coloring
6 cups KELLOGG'S® RICE KRISPIES® cereal or KELLOGG'S® COCOA KRISPIES® cereal
12 wooden ice cream sticks
Flaked coconut
Multi-colored sprinkles
Semi-sweet chocolate morsels, melted

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in food coloring, if desired.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using 1/2-cup measuring cup coated with cooking spray divide warm cereal mixture into portions. Using buttered hands shape each portion into ball. Cool. Insert wooden stick, if desired. Decorate with coconut, multi-colored sprinkles and/or melted chocolate, if desired. Let stand until firm. Best if served the same day.

Pork and Wild Rice Casserole

Ingredients

2 cups uncooked wild rice
6 cups water
6 slices bacon
4 pounds ground pork
2 tablespoons butter
1 medium onion, chopped
1/2 cup celery, chopped
1/2 cup flour
3 1/2 cups half and half
1 (18 ounce) can ready to serve
cream of mushroom soup
1 (8 ounce) can sliced
mushrooms, drained, liquid
reserved
1 cup slivered almonds
1 (2 ounce) jar diced pimento
1/4 cup chopped fresh parsley
salt and pepper to taste

Directions

Place rice and water in a pot and bring to a boil. Reduce heat to low, cover, and cook 45 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Place bacon in a large skillet over medium-high heat and cook until evenly brown. Drain, crumble, and set aside. Place pork in skillet and cook until evenly brown. Drain and set aside.

Reduce skillet heat to medium and melt butter. Stir in onion and celery, and cook until tender; set aside. Mix flour into remaining butter until smooth. In a bowl, mix the reserved mushroom liquid and half and half; stir into the skillet and cook until thickened. Stir in the soup. Mix in 6 cups cooked rice, cooked bacon, cooked pork, mushrooms, almonds, pimento, parsley, salt, and pepper. Transfer to a 9x13 inch casserole dish.

Bake 40 minutes in the preheated oven.

Walnut Apple Rice

Ingredients

- 1 small onion, chopped
- 1 celery rib, chopped
- 2 tablespoons butter, softened
- 1 cup water
- 1 cup apple cider or apple juice
- 1 teaspoon salt
- 1/2 teaspoon ground cinnamon
- 2 cups uncooked instant rice
- 1 red apple, chopped
- 1/2 cup chopped walnuts

Directions

In a large saucepan, saute onion and celery in butter for 3-4 minutes or until tender. Add the water, cider, salt and cinnamon; bring to a boil. Stir in the rice, apple and walnuts. Cover and remove from the heat; let stand for 5 minutes. Fluff with a fork.

Citrus Chicken and Rice

Ingredients

4 skinless, boneless chicken breasts
1 3/4 cups Swanson® Chicken Broth (regular, Natural Goodness® or Certified Organic)
1/2 cup orange juice
1 medium onion, chopped
1 cup (uncooked) regular long-grain white rice
3 tablespoons chopped fresh parsley
Orange slices

Directions

Cook chicken in nonstick skillet over medium-high heat 10 minutes or until browned. Set chicken aside.

Add broth, orange juice, onion and rice. Heat to a boil. Cover and cook over low heat 10 minutes. Return chicken to skillet. Replace cover.

Cook 10 minutes or until chicken is done. Stir in parsley and top with orange slices.

Vegetable Rice Casserole

Ingredients

6 cups water
2 tablespoons butter or margarine
3 cups uncooked long grain rice
2 tablespoons dried parsley flakes
1 tablespoon dill weed, divided
2 teaspoons celery salt, divided
1 cup diced carrots
1 cup diced fresh tomato
1 cup diced green pepper
1 cup diced onion
1 cup diced celery
1/4 cup diced hot banana peppers
or hot peppers of your choice
2 tablespoons olive or vegetable
oil
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
1/2 cup milk
2 teaspoons dried basil
1 teaspoon dried thyme
1/2 teaspoon pepper

Directions

In a large saucepan, bring water and butter to a boil; add rice. Cover and simmer for 20 minutes or until liquid is absorbed. Stir in the parsley, 2 teaspoons dill and 1 teaspoon celery salt; set aside.

In a skillet, saute carrots, tomato, green pepper, onion, celery and hot peppers in oil until vegetables are crisp-tender. Stir in soup, milk, basil, thyme, pepper and remaining dill and celery salt. Divide half of the rice mixture between two greased 11-in. x 7-in. x 2-in. baking dishes. Top with vegetable mixture and remaining rice mixture. Cover and bake at 350 degrees F for 45 minutes or until heated through.

Chicken with Wild Rice and Vegetables Casserole

Ingredients

cooking spray
2 (4.3 ounce) boxes long grain and wild rice mix
2 tablespoons olive oil
2 cups chicken broth
1 cup water
2 cups frozen California blend vegetables
12 frozen chicken tenders
1 tablespoon olive oil
salt and black pepper to taste
1 pinch paprika

Directions

Preheat oven to 350 degrees F (175 degrees C). Spray a 9x13 inch baking dish with nonstick cooking spray.

Pour the contents of the long grain and wild rice boxes into prepared baking dish. Drizzle rice with 2 tablespoons of olive oil. Pour chicken broth and water over the rice. Top with frozen vegetables and frozen chicken tenders. Drizzle chicken with the remaining tablespoon of olive oil. Season with salt and pepper; sprinkle with paprika. Cover tightly with aluminum foil.

Place casserole in preheated oven. Bake until rice is soft and chicken juices run clear, approximately one hour.

Red Beans and Rice Mix

Ingredients

1 bay leaf
1 tablespoon dried sweet red pepper flakes
1 tablespoon dried minced onion
2 teaspoons seasoned salt
1 teaspoon ground cumin
1 teaspoon sugar
1/2 teaspoon celery seed
1/2 teaspoon dried minced garlic
1/4 teaspoon cayenne pepper
1/4 teaspoon crushed red pepper flakes
2 cups dry kidney beans
1 cup uncooked long grain rice
ADDITIONAL INGREDIENTS:
4 1/2 cups water, divided
1 1/2 pounds smoked ham hocks
1 pound smoked sausage, sliced
1/2 teaspoon salt
Minced fresh parsley

Directions

Combine the first 10 ingredients; place in an airtight container. Place beans and rice in separate containers. Yield: 1 batch. To prepare red beans and rice: Place beans in a Dutch oven or soup kettle; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Drain. Return beans to pan; add seasoning mix, 2-1/2 cups water and ham hocks. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours. Remove ham hocks; cut meat into bite-size pieces and return to pan. Add the sausage. Cover and simmer for 30-40 minutes or until beans are tender and sausage is heated through. Remove bay leaf. Meanwhile, combine rice, salt and remaining water in a saucepan. Bring to a boil. Reduce heat; cover and simmer for 20 minutes or until liquid is absorbed. Remove from the heat; let stand for 5 minutes. Spoon into bowls; top with bean mixture. Garnish with parsley if desired.

Brown Rice Belgian Endive Salad

Ingredients

1/2 cup uncooked brown rice
1 cup water
1 head Belgian endive, chopped
1/8 red onion, finely chopped
2 tablespoons balsamic vinegar
1 tablespoon extra-virgin olive oil,
or to taste
salt and ground black pepper to
taste

Directions

Bring the brown rice and water to a boil in a saucepan. Reduce heat to medium-low; cover the saucepan and simmer until the rice is tender and the liquid has been absorbed, 45 to 50 minutes. Allow the rice to cool.

Place the rice, endive, and red onion in a large bowl. Drizzle the balsamic vinegar and olive oil on top, and season with salt and pepper. Mix thoroughly.

Cajun Style Red Bean and Rice Soup

Ingredients

1 tablespoon olive oil
8 ounces bacon, cooked and cubed
1 1/2 cups chopped onion
1/4 cup chopped green bell pepper
1 tablespoon minced garlic
4 bay leaves
6 ounces sliced andouille sausage
1 small smoked ham hock
2 cups dry kidney beans, soaked overnight
1 teaspoon Cajun seasoning
1 teaspoon Worcestershire sauce
8 cups chicken broth
1 teaspoon salt
1 1/2 cups cooked rice
6 tablespoons thinly sliced green onion

Directions

In a large pot over high heat, heat the oil. Add the bacon and saute for 2 minutes. Add the onions, bell pepper, garlic, bay leaves, sausage and ham hock and saute for 2 more minutes.

Add the beans and saute for 2 more minutes. Stir in the Cajun-style seasoning, Worcestershire sauce and stock. Bring to a boil, reduce heat to low and simmer for 1 hour, stirring occasionally.

Add the salt, cover the pot and simmer for an additional 15 minutes. Turn off the heat and allow the pot to sit, covered, for about 20 minutes. Discard the ham hock.

Ladle soup into individual bowls. Top each serving with 1/4 cup rice and 1 tablespoon green onion.

Mexican Sour Cream Rice

Ingredients

1 cup uncooked long grain white rice
1 (14 ounce) can chicken broth
1 cup reduced fat sour cream
1 (4 ounce) can diced green chile peppers
1 cup shredded Monterey Jack cheese, divided
1 (8.75 ounce) can whole kernel corn, drained
1/4 cup finely chopped fresh cilantro
salt and ground black pepper to taste

Directions

In a large pot, bring the rice and chicken broth to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 1 -1/2 quart casserole dish.

In the pot with the cooked rice, mix the sour cream, green chile peppers, 1/2 cup Monterey Jack cheese, corn, and cilantro. Season with salt and pepper. Transfer to the prepared casserole dish, and top with remaining cheese.

Bake uncovered 30 minutes in the preheated oven, until cheese is bubbly and lightly browned.

Easy Chocolate Rice Pudding

Ingredients

4 cups cold milk
1 (3.9 ounce) package instant
chocolate pudding mix
1/4 cup raisins
1/4 teaspoon ground cinnamon
1 cup quick-cooking rice
1 egg, well beaten
1/8 teaspoon ground nutmeg

Directions

In a medium saucepan, combine all ingredients. Bring to a boil over medium heat. Cool for 5 minutes, stirring twice. Chill until serving.

Quick and Easy Chicken, Broccoli and Brown Rice

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular, 98% Fat Free or Healthy Request®)
1 1/2 cups water
1/4 teaspoon paprika
1/4 teaspoon ground black pepper
1 1/2 cups uncooked instant brown rice*
2 cups fresh or frozen broccoli flowerets

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until well browned on both sides. Remove the chicken from the skillet.

Stir the soup, water, paprika and black pepper in the skillet and heat to a boil.

Stir the rice and broccoli in the skillet. Reduce the heat to low. Return the chicken to the skillet. Sprinkle the chicken with additional paprika and black pepper. Cover and cook for 5 minutes or until the chicken is cooked through and the rice is tender.

Fresh Tasting Black Beans With Rice

Ingredients

3/4 cup uncooked white rice
2 cups water
1 (15 ounce) can black beans;
drain and reserve liquid
2 tablespoons lemon juice
1 tablespoon garlic powder
1 1/2 teaspoons dried cilantro

Directions

Bring a medium size pot of water to a boil, add rice. Bring back to a boil, then reduce heat to simmer. Let rice simmer 15-20 minutes, until tender.

Place beans and rice in a medium size saucepan. Heat over a medium heat, stirring frequently. Stir in reserved bean liquid as needed. Remove pan from heat and stir in lemon juice, garlic powder and cilantro. Let sit a moment, and stir in fresh oregano. Serve immediately.

Fruity Rice Delight

Ingredients

2 cups water
1 cup uncooked white rice
1 (15.25 ounce) can fruit cocktail,
drained
1 (8 ounce) container frozen
whipped topping, thawed

Directions

In a medium saucepan bring water to a boil. Add rice and stir.
Reduce heat, cover and simmer for 20 minutes.

In a medium bowl, blend 1/2 the fruit cocktail and the whipped cream. Drain any remaining fluid from the rice and mix 1/2 into the bowl. Continue mixing in the remaining fruit cocktail and rice until the desired consistency has been attained.

Stuffed Boneless Quail with Wild Rice and Sage

Ingredients

6 boneless quail
salt to taste
2 teaspoons grated orange zest,
divided
2 1/2 cups vegetable broth
1/2 cup uncooked wild rice
1 bay leaf
1 tablespoon vegetable oil
1 cup diced onion
3/4 cup diced celery
1/2 cup fresh sage, minced
1 egg white
1/3 cup toasted walnuts
1/2 teaspoon freshly ground black
pepper
1/4 cup fresh parsley, minced
1/2 cup chicken broth

Directions

Preheat oven to 375 degrees F (190 degrees C). Lightly grease a roasting pan.

Wash quail and rub the inside cavities with salt and 1 teaspoon of orange zest.

In a medium saucepan bring vegetable broth and rice to a boil. Add the bay leaf and reduce heat to low; cover and simmer for 35 to 40 minutes, or until liquid is absorbed.

Meanwhile, heat oil in a medium skillet over medium heat. Saute onions until translucent; add celery and sage and saute 2 minutes. Transfer to a medium bowl. Stir in the egg white, remaining orange zest, walnuts, black pepper, cooked rice and parsley; mix well. Stuff the cavities of the quail with the rice mixture. Lightly season the skins with salt and cracked black pepper.

Bake in preheated oven for 35 to 40 minutes, or until cooked through.

Remove quail from pan and de glaze with the chicken broth. Strain and ladle over the quail.

Spanish Rice Soup

Ingredients

1 pound ground turkey
1 onion, chopped
1 clove crushed garlic
1 (6.8 ounce) package Spanish-style rice mix
1 (14.5 ounce) can Mexican-style stewed tomatoes
2 (8 ounce) cans tomato sauce
4 1/2 cups water

Directions

Brown turkey, onion, and garlic. Add rice, stewed tomatoes, tomato sauce, and water; bring to a boil. Reduce the heat to low and simmer for 20 minutes. Serve hot.

Stir-Fried Chicken and Rice Noodles

Ingredients

2 1/2 teaspoons cornstarch
1/3 cup reduced-sodium soy sauce
1/4 cup white wine or chicken broth
2 teaspoons sesame oil
1 1/2 pounds boneless skinless chicken breast halves , cut into 1 -1/2-inch pieces
1/2 cup reduced-sodium chicken broth
2 tablespoons sugar
1 tablespoon Worcestershire sauce
3/4 teaspoon chili powder
3 ounces uncooked Asian rice noodles
4 teaspoons canola oil, divided
3 cups fresh broccoli florets
2/3 cup chopped green onions
3 garlic cloves, minced
2 teaspoons minced fresh gingerroot
1/4 cup unsalted dry-roasted peanuts

Directions

In a small bowl, combine the cornstarch, soy sauce, wine or broth and sesame oil until smooth. Pour 1/4 cup marinade into a large resealable plastic bag; add the chicken. Seal bag and turn to coat; refrigerate for 20 minutes. Add the broth, sugar, Worcestershire sauce and chili powder to remaining marinade; set aside.

Cook rice noodles according to package directions. Meanwhile, drain and discard marinade from chicken. In a large nonstick skillet or wok, stir-fry chicken in 2 teaspoons canola oil until juices run clear; remove and keep warm.

Stir-fry broccoli in remaining canola oil for 5 minutes. Add the onions, garlic and ginger; stir-fry 3-5 minutes longer or until broccoli is tender. Return chicken to the pan. Stir reserved broth mixture and stir into pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Drain noodles; toss with chicken mixture. Garnish with peanuts.

Easy Chicken Rice Casserole

Ingredients

6 skinless, boneless chicken breast halves, cut into bite size pieces
2 cups milk
2 cups uncooked white rice
2 (10.75 ounce) cans condensed cream of chicken soup
1 teaspoon seasoned salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the milk, rice, soup and seasoned salt if desired. Mix well. Pour mixture into a lightly greased 9x13 inch baking dish. Add the chicken pieces.

Cover dish tightly with aluminum foil and bake in the preheated oven for approximately 90 minutes or until rice is done, stirring every 30 minutes. Uncover the dish and bake for another 15 minutes to allow the rice to brown.

Pecan Rice

Ingredients

1 cup brown rice
2 tablespoons margarine
1/4 cup finely chopped onion
1/2 cup finely chopped pecans
2 tablespoons minced parsley
1/4 teaspoon dried basil
1/4 teaspoon ground ginger
1/4 teaspoon ground black pepper
1/4 teaspoon salt

Directions

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat to low, cover and simmer for 40 minutes.

When rice is done, melt margarine in a small skillet over medium heat. Saute onions, pecans, parsley, basil, ginger, pepper and salt. When onions are tender stir mixture into rice and mix well.

Green Chili Rice Casserole

Ingredients

4 cups cooked rice
2 (4 ounce) cans chopped green
chilies
1/2 teaspoon salt
3/4 pound Monterey Jack cheese,
cut into 1/2-inch cubes
2 cups sour cream

Directions

In a bowl, combine all ingredients. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes or until heated through.

Rice With Olives And Green Chile Peppers

Ingredients

1 cup white rice
2 cups water
1 (6 ounce) can sliced black olives
1 (4 ounce) can diced green chiles
1 (16 ounce) container sour cream
1 1/2 cups shredded Monterey Jack cheese
1 cup shredded Cheddar cheese
1/4 teaspoon paprika

Directions

Combine rice and water in a medium saucepan. Cover. Bring to a boil, and reduce heat to low. Simmer for 20 minutes, or until done.

Preheat oven to 325 degrees F (165 degrees C). Grease a deep, 2 quart baking dish.

In a small bowl, mix together olives, chile peppers, and sour cream. Set aside.

Spread 2/3's cooked rice in bottom of baking dish. Place sour cream mixture on top of rice, and cover with Monterey Jack cheese. Spread remaining rice on top of cheese.

Bake for 25 minutes. Remove from oven, and cover with shredded Cheddar cheese. Sprinkle paprika over the top. Continue baking until the cheese melts, about 5 minutes.

Coconut Curried Tofu with Green Beans and

Ingredients

1/2 cup water
1/2 cup coconut milk
1/2 cup uncooked white rice
1/2 teaspoon butter
3 ounces firm tofu, cubed
1 cup fresh green beans, rinsed
and trimmed
1/4 teaspoon curry powder
1/4 cup coconut milk

Directions

Pour water, 1/2 cup coconut milk, and rice into a small saucepan. Bring to a boil over medium-high heat, then reduce heat to medium-low, cover, and simmer until the rice is tender, about 20 minutes.

Meanwhile, melt the butter in a skillet over medium-high heat. Add the tofu and cook until golden-brown on all sides, about 5 minutes. When browned, stir in green beans, curry powder, and 1/4 cup of coconut milk. Simmer until the green beans are tender, then serve over rice.

Pineapple Ham and Rice

Ingredients

2 cups cooked rice
2 cups cubed fully cooked ham
1 (20 ounce) can crushed
pineapple, undrained
1/2 cup packed brown sugar
1 tablespoon lemon juice
1 teaspoon ground mustard

Directions

In a bowl, combine all of the ingredients. Spoon into a greased 1 -1/2-qt. baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Scandinavian-Style Rice Porridge

Ingredients

8 whole green cardamom pods,
lightly crushed to remove seeds,
discarding pods
1/2 gallon whole milk
1 cup uncooked white rice
1 cup unsalted butter
1 cup sugar
3 tablespoons unsalted butter, or
amount desired
1 teaspoon ground cinnamon

Directions

Using a rolling pin, crush the cardamom seeds until very fine. Place the cardamom, milk, rice, and butter into a deep, heavy pan. While slowly stirring the milk mixture, cook over medium heat for 90 minutes. Lower the heat if necessary to prevent the milk from boiling or overheating. Stir in the sugar, and continue cooking until the mixture thickens, about 15 minutes more.

Pour the rice mixture into a serving bowl. Place 3 tablespoons butter on top, and allow to melt. Dust with cinnamon. Serve warm or cold.

Orange Salmon with Rice

Ingredients

2 cups uncooked white rice
4 cups water
4 (5 ounce) salmon fillets
1/4 teaspoon salt
1/4 teaspoon ground black pepper
6 tablespoons orange juice
6 tablespoons soy sauce
1 teaspoon sesame oil

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Meanwhile, season salmon fillets with salt and pepper.

Spray a large skillet with cooking spray and heat over medium-high heat. Place salmon fillets into the skillet and cook until golden, about 3 minutes on each side. Cover and reduce heat to medium and continue cooking until the salmon flakes easily with a fork, 2 to 3 minutes longer. Remove salmon from the skillet and set aside. Stir orange juice and soy sauce into the same skillet. Cook on high heat until slightly thickened, 1 to 2 minutes. Remove from heat and stir in the sesame oil. Spoon sauce over the salmon and serve with rice.

Easy Chicken and Rice with Mushrooms

Ingredients

1 1/4 cups uncooked white rice
2 1/2 cups water

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 1/4 cups milk
1 (8 ounce) package sliced fresh mushrooms
1 (1 ounce) package dry onion soup mix
1 pound skinless, boneless chicken breast halves

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Whisk together the cream of mushroom soup, cream of chicken soup, and milk; set aside.

Place the mushrooms and half of the dry onion soup mix into a 9x13 inch glass baking dish along with the cooked rice. Pour in half of the condensed soup mixture, and stir until thoroughly combined. Even out the mushrooms in the baking dish, then place the chicken breasts on top. Cover with the remaining condensed soup mixture, and sprinkle with the remaining dry onion soup mix.

Cover with aluminum foil, and bake in the preheated oven for 1 1/2 hours. Remove the foil, and continue baking 15 minutes longer before serving.

South African Yellow Rice

Ingredients

1 cup long grain white rice
1/2 teaspoon salt
1 1/2 teaspoons ground turmeric
3 tablespoons white sugar
1/2 teaspoon ground cinnamon
1/2 cup black raisins
1 tablespoon butter
2 1/2 cups water

Directions

In a saucepan, combine the rice, salt, turmeric, sugar, cinnamon, raisins, butter and water. Bring to a boil uncovered. When it comes to a boil, reduce the heat to low, cover and let it simmer for 20 to 30 minutes, or until rice is fluffy and water has been absorbed. Remove from the heat and fluff with a fork. Keep warm until serving time.

Onigiri - Japanese Rice Balls

Ingredients

4 cups uncooked short-grain white rice
4 1/2 cups water

1 cup water
1/4 teaspoon salt
1/4 cup bonito shavings (dry fish flakes)
2 sheets nori (dry seaweed), cut into 1/2-inch strips
2 tablespoons sesame seeds

Directions

Wash the rice in a mesh strainer until the water runs clear. Combine washed rice and 4 1/2 cups water in a saucepan. Bring to a boil over high heat, stirring occasionally. Reduce heat to low; cover. Simmer rice until the water is absorbed, 15 to 20 minutes. Let rice rest, for 15 minutes to allow the rice to continue to steam and become tender. Allow cooked rice to cool.

Combine 1 cup water with the salt in a small bowl. Use this water to dampen hands before handling the rice. Divide the cooked rice into 8 equal portions. Use one portion of rice for each onigiri.

Divide one portion of rice in two. Create a dimple in the rice and fill with a heaping teaspoon of bonito flakes. Cover with the remaining portion of rice and press lightly to enclose filling inside rice ball. Gently press the rice to shape into a triangle. Wrap shaped onigiri with a strip of nori. Sprinkle with sesame seeds. Repeat to make a total of 8 onigiri.

Quick Chicken Peanut Mole with Cilantro Rice

Ingredients

Quick Chicken Peanut Mole:
Crisco® Original No-Stick Cooking Spray
2 pounds skinless, boneless chicken breasts and thighs cut into 1/2-inch strips
1 cup chopped onion
1 teaspoon chopped garlic
1 (14 ounce) can chicken broth
1 (14.5 ounce) can diced tomatoes and green chiles
1 teaspoon chili powder, or to taste
1/4 cup Jif® Creamy Peanut Butter
1 tablespoon baking cocoa
1/4 teaspoon ground cinnamon
2 tablespoons chopped fresh cilantro, for garnish (optional)

Cilantro Rice:
4 cups water
4 cups instant rice
1 teaspoon ground cumin
1 teaspoon salt
1/2 cup Smucker's® Orange Sugar Free Marmalade, or Smucker's® Sweet Orange Marmalade
2 tablespoons chopped fresh cilantro or parsley

Directions

Chicken Peanut More: Spray a large skillet with no-stick cooking spray. Heat over medium-high heat. Add chicken. Cook chicken until golden brown on all sides and cooked through. Remove chicken from skillet.

Spray skillet again with no-stick cooking spray. Add onion. Cook until softened. Add garlic. Cook an additional minute. Stir in broth, tomatoes, chili powder, peanut butter, cocoa and cinnamon. Bring to a boil. Reduce heat to a simmer. NOTE: Sauce may be pureed in the blender until smooth, if desired.

Place chicken in sauce, combining gently. Cook, uncovered, 5 minutes to combine flavors. Serve over Cilantro Rice. Sprinkle with additional chopped cilantro, if desired.

Cilantro Rice: Bring water to boil in a 3-quart saucepan. Add rice, cumin and salt. Let stand 5 minutes or until water is absorbed. Add marmalade and cilantro. Combine ingredients with fork.

Spanish-Style Rice

Ingredients

1 tablespoon vegetable oil
1 cup uncooked regular long-grain white rice
1 (10.75 ounce) can Campbell's® Condensed Chicken Broth
1 cup water
1/2 cup Pace® Picante Sauce
1/2 teaspoon ground cumin
1/2 teaspoon garlic powder
1 medium tomato, chopped
1 cup frozen peas

Directions

Heat the oil in a 10-inch skillet over medium heat. Add the rice and cook until lightly browned, stirring constantly.

Stir the broth, water, picante sauce, cumin and garlic powder in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 15 minutes. Stir in the tomato and peas and cook for 5 minutes or until the rice is tender.

Foreign Devil Fried Rice

Ingredients

6 sticks dried bean curd
1 tablespoon shredded black fungus
7 dried black mushrooms
boiling water
3 1/4 cups water
2 cups basmati rice
1 tablespoon butter or oil
4 eggs, beaten
3 tablespoons vegetable oil, or as needed
1 cup cubed carrots
1 cup chopped yellow onion
4 tablespoons minced fresh ginger root
4 tablespoons minced garlic
1/2 cup thinly sliced green onions
1 cup frozen peas
3 tablespoons tamari
2 tablespoons sesame oil
fresh ground black pepper

Directions

Place the dried bean curd in a bowl, and cover with boiling water. In a smaller bowl, place the shredded black fungus and dried black mushrooms, and cover with boiling water. Allow the bean curd, black fungus, and dried black mushrooms to soak until rehydrated, about 20 minutes.

Place 3 1/4 cups of water with rice in a saucepan. Bring to a boil over high heat, and let it boil hard for one minute. Cover with a lid, and turn heat to low. Cook on low for 5 minutes, then remove from heat (without lifting the lid). Let sit, covered, while you prepare the rest of the meal, or about 20 minutes. Do not at any time lift the lid.

In a non-stick skillet, melt butter over medium-high heat. Scramble eggs to the dry instead of the creamy point. Dump them into a bowl, and continue to chop them into bits with the edge of a wooden spoon. You don't have to pulverize them, go for pieces about the size of your thumbnail.

In one bowl, combine carrot, onion, garlic, and ginger. In another bowl, green onions and frozen peas. Now drain all the water off the bean curd, fungus and mushrooms. The bean curd might need some tough bits removed, and the remainder cut into quarter-inch rings. The mushrooms only need slicing and the fungus is pre-sliced so no worries there. Combine bean curd and mushrooms in a third bowl.

Heat wok over high heat; let the metal get smoking hot, about one minute. Add three tablespoons of vegetable oil. Wait about 30 seconds, and tip in the bowl of carrot, onion, garlic, and ginger. Cook, stirring frequently. The garlic's going to brown first because it has the highest sugar content, so keep an eye on it, and turn the flame down if necessary. Tip in the bean curd, shredded fungus, and mushrooms, and cook and stir for one minute. Now look to see that your flame is set to maximum, and tip in the spring onion and the frozen peas. You don't need to cook them, just threaten them. Keep them moving, and mix in the rice. Stir in the eggs, and then season with generous, generous amounts of tamari and sesame oil, and a few twists of fresh black pepper.

Carrot Rice Nut Burger

Ingredients

3 cups uncooked brown rice
6 cups water
1 cup toasted cashews
1 pound toasted unsalted
sunflower seeds
1 sweet onion, chopped
6 carrots, chopped
1 tablespoon extra virgin olive oil
salt to taste

Directions

In a large pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 45 minutes.

Preheat the grill for high heat.

Using a food processor, grind the toasted cashews and sunflower seeds to a fine meal. Transfer to a large bowl. Pulse the onion and carrots in the food processor until finely shredded, and mix with the ground nuts. Place the cooked rice and olive oil in the food processor, and pulse until smooth. Mix into the bowl. Season with salt. Form the mixture into patties.

Oil the grill grate. Grill the patties 6 to 8 minutes on each side, until nicely browned.

Rice Pudding With Dates

Ingredients

2 cups cooked white rice
2 cups 2% milk
3 tablespoons white sugar
15 dates, pitted and chopped

Directions

Place the rice into a food processor or blender, and process until coarse, but not pureed. Transfer to a saucepan, and stir in the milk, sugar and dates. Cook over low heat, stirring occasionally until the dates are tender, about 20 minutes. Serve warm or cold.

Wild Rice Chicken

Ingredients

2 (6 ounce) packages uncooked long grain and wild rice
2 cups cooked, cubed chicken breast meat
1 (10.75 ounce) can condensed cream of mushroom soup
1 (4 ounce) jar diced pimento peppers, drained
1 onion
1 cup shredded Cheddar cheese, divided

Directions

Preheat oven to 300 degrees F (150 degrees C). Prepare rice according to package directions.

In a medium bowl, toss together the cooked chicken, prepared rice, soup, pimientos, and onion. Transfer to a lightly greased 9x13 inch baking dish. Stir in 1/2 cup of the cheese, then sprinkle the other 1/2 cup of cheese on top.

Place in preheated oven briefly, to melt.

Chicken and Rice Dinner

Ingredients

4 boneless, skinless chicken breast halves
1/4 cup all-purpose flour
2 tablespoons vegetable oil
2 1/3 cups water
1 1/2 cups uncooked long grain rice
1 cup milk
1 teaspoon salt
1 teaspoon poultry seasoning
1/2 teaspoon pepper
Chopped fresh parsley

Directions

Coat chicken pieces with flour. In a large skillet, brown chicken in oil on both sides. In a bowl, combine the water, rice, milk, salt, poultry seasoning and pepper. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Top with chicken.

Cover tightly with foil. Bake at 350 degrees F for 35-45 minutes or until rice and chicken are tender. Sprinkle with parsley.

Spicy Rice Pilaf

Ingredients

1/2 cup chopped onion
2 tablespoons olive or vegetable oil
2 cups chicken broth
1/4 cup dry lentils, rinsed
1 (16 ounce) can kidney beans, rinsed and drained
1 cup salsa
1 cup uncooked long grain rice
1 cup frozen corn
1 (2 ounce) jar diced pimientos, drained
1 teaspoon chili powder

Directions

In a saucepan over medium heat, saute onion in oil until tender. Add broth and lentils; bring to a boil. Reduce heat; cover and simmer for 15 minutes. Stir in remaining ingredients; bring to a boil. Reduce heat; cover and simmer 20-25 minutes longer or until lentils and rice are tender.

Creamy Chicken and Wild Rice

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Cream
of Chicken Soup (Regular or 98%
Fat Free)
1 1/2 cups water
4 large carrots, thickly sliced
1 (6 ounce) package uncooked
seasoned long-grain and wild rice
mix
8 skinless, boneless chicken
breast halves

Directions

Stir the soup, water, carrots, rice and seasoning packet in a 3 1/2-quart slow cooker. Add the chicken and turn to coat.

Cover and cook on LOW for 7 to 8 hours* or until the chicken is cooked through.

Carrot Rice Loaf

Ingredients

2 cups water
1 cup uncooked brown rice
1/2 cup chopped onion
2 cups finely grated carrots
1/4 cup peanut butter
3 slices whole wheat bread,
crumbled
2 cups milk
salt and pepper to taste

Directions

Bring water to boil in a medium pot; add rice. Reduce temperature to a simmer, and cook for 25 to 30 minutes or until done.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x5 inch loaf pan.

In a medium size mixing bowl, combine onions, carrot, cooked rice, peanut butter, bread, milk, salt and pepper. Place mixture in the prepared loaf pan.

Bake for 45 minutes.

Fried Rice with Ginger, Hoisin, and Sesame

Ingredients

1 tablespoon butter
1/2 cup uncooked white rice
1 cup water

1/2 cup hoisin sauce
1/2 cup barbeque sauce
1 tablespoon peanut butter
1 1/2 teaspoons soy sauce
1 clove garlic, minced
1 teaspoon grated fresh ginger root

2 teaspoons sesame oil
1 cup chopped onion
1 cup grated carrot
2 cups frozen pea pods
2 cups frozen chopped broccoli, thawed
2 eggs
1/4 cup sesame seeds, lightly toasted

Directions

Melt the butter in a small saucepan over medium heat. Add the uncooked rice, and cook until toasted, stirring occasionally. Pour in the water and bring to a boil. Reduce heat to low, cover, and cook for about 15 minutes, or until tender.

While the rice is cooking, mix together the hoisin sauce, barbeque sauce, peanut butter, soy sauce, garlic, and ginger. Set aside.

When the rice is done cooking, heat the sesame oil in a wok or large skillet over medium-high heat. When it begins to smoke, add the onion and fry until clear. Add the carrot, and cook for about 1 minute, then add the rice, and stir fry for about 2 minutes. Add the broccoli and peas; cook and stir for about 1 minute. Push everything to the sides of the wok, and crack the eggs into the center. Scramble until cooked through, trying to keep the raw egg from mixing with everything else. When the eggs are cooked, stir them in with the rice.

Turn off the heat, and stir in about half of the sauce, tasting and adding more as desired. You may not need all of the sauce, but if you serve this with a meat it makes a good sauce for that too. Sprinkle with sesame seeds before serving.

Rice, Asparagus and Cucumber Salad

Ingredients

1 3/4 cups water
1 cup long-grain white rice
1 pound thin asparagus spears,
trimmed and cut into 1 inch
1 1/2 cups English cucumber -
peeled, seeded and chopped
3 green onions, chopped
2 tablespoons Dijon mustard
1 tablespoon white sugar
1 tablespoon white wine vinegar
1/2 teaspoon dry mustard
2 1/2 tablespoons vegetable oil
1/4 cup chopped fresh dill weed
4 heads butter lettuce

Directions

In a medium saucepan, bring 1 3/4 cups water to boil. Add rice; return to boil. Reduce heat to low, cover and cook until water is absorbed and rice is tender, about 20 minutes. Fluff with fork; transfer to bowl. Cool to room temperature.

Cook asparagus in a large saucepan of boiling salted water until tender, about 1 minute. Drain and rinse with cold water to cool. Cut the asparagus into 1-inch pieces. Add asparagus, cucumber and green onions to rice.

Whisk together the mustard, sugar, vinegar, dry mustard, oil and chopped dill. Cover salad and dressing separately. Refrigerate until chilled.

Pour dressing into salad and season with salt and pepper. Line large bowl with lettuce and mound salad in bowl. Garnish with dill sprigs.

Rice, Oat, and Almond Crust

Ingredients

1 cup rolled oats
1 cup brown rice flour
10 almonds
1/4 teaspoon salt
1 tablespoon sucanat
2 tablespoons sesame oil
2/3 cup ice water

Directions

Blend oats and almonds in dry blender to flour consistency.

Combine dry ingredients in bowl; add oil and stir; add water and mix to soft dough.

Press mixture into lightly oiled or sprayed pan, pressing from center outward; crimp edges with fork or dampened fingertips.

Pre-bake for 10-15 minutes at 350 degrees F (175 degrees C) and cool before adding filling.

Harvest Rice Dish

Ingredients

2 cups chicken stock
1/2 cup brown rice
1/2 cup wild rice
3 tablespoons butter
3 onions, sliced into 1/2-inch wedges
1 tablespoon brown sugar
1 cup dried cranberries
2/3 cup fresh sliced mushrooms
1/2 cup slivered almonds, toasted
1/2 teaspoon orange zest
salt to taste
ground black pepper to taste

Directions

Combine rice and broth in saucepan and bring to boil. Reduce heat to low; cover and simmer 35-45 minutes, until rice is tender and broth is absorbed.

In medium skillet, melt butter over medium-high heat. Add onions and sugar. Saute until butter is absorbed and onions are translucent and soft. Lower heat and cook onions for another 20 minutes, until they are caramelized. Stir in cranberries and mushrooms. Cover skillet and cook for 10 minutes or until berries start to swell. Stir in nuts and orange zest, then fold this mixture into the cooked rice. Add salt and pepper to taste.

Ranch Chicken 'N' Rice

Ingredients

2 cups uncooked instant rice
1 1/2 cups milk
1 cup water
1 (1 ounce) package ranch salad dressing mix
1 pound boneless, skinless chicken breasts, cut in 1/2-inch strips
1/4 cup butter or margarine, melted
Paprika

Directions

Place rice in a greased shallow 2-qt. baking dish. In a bowl, combine the milk, water and salad dressing mix; set aside 1/4 cup. Pour remaining mixture over rice. Top with chicken strips. Drizzle with butter and reserved milk mixture. Cover and bake at 350 degrees F for 35-40 minutes or until rice is tender and chicken juices run clear. Sprinkle with paprika.

Middle Eastern Rice with Black Beans and

Ingredients

- 1 tablespoon olive oil
- 1 clove garlic, minced
- 1 cup uncooked basmati rice
- 2 teaspoons ground cumin
- 2 teaspoons ground coriander
- 1 teaspoon ground turmeric
- 1 teaspoon ground cayenne pepper
- 1 quart chicken stock
- 1 1/2 pounds ground turkey
- 2 (15 ounce) cans garbanzo beans (chickpeas), drained and rinsed
- 2 (15 ounce) cans black beans, drained and rinsed
- 1 bunch chopped fresh cilantro (optional)
- 1 bunch chopped fresh parsley (optional)
- 1/4 cup pine nuts (optional)
- salt to taste
- ground black pepper to taste

Directions

Heat the olive oil in a large saucepan over medium heat. Stir in garlic, and cook 1 minute. Stir in rice, cumin, coriander, turmeric, and cayenne pepper. Cook and stir 5 minutes, then pour in chicken stock. Bring to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Place the turkey in a skillet over medium heat, and cook until evenly brown.

Gently mix cooked turkey, garbanzo beans, black beans, cilantro, parsley, and pine nuts into the cooked rice. Season with salt and pepper.

Mom's Smoked Salmon Fried Rice

Ingredients

6 cups water
3 cups long grain white rice,
uncooked
3 tablespoons cooking oil, divided
2 eggs, beaten
1/2 onion, finely chopped
1 green onion, chopped
4 ounces smoked salmon,
chopped
1/2 cup frozen peas
salt and freshly ground pepper, to
taste

Directions

Pour the water into a saucepan, add the rice, and bring to a boil. Cover, reduce heat to low, and simmer until rice is tender and water is absorbed, about 20 minutes. Set aside.

Meanwhile, place 2 tablespoons of cooking oil into a large skillet and heat over medium heat. Stir in the eggs and cook until scrambled to desired consistency. Remove eggs from the pan, and set aside.

Using the same skillet, add the remaining 1 tablespoon oil, and heat over medium heat. Stir in the onion and green onion; cook until the onion is transparent, about 5 minutes. Stir in the salmon, rice, peas, and scrambled eggs, and toss until evenly blended. Cook and stir rice mixture until heated through. Season to taste with salt and pepper.

Brown Rice Bread

Ingredients

1/3 cup brown rice
2/3 cup water
1 1/2 tablespoons olive oil
warm water
3 cups bread flour
2 tablespoons white sugar
1 teaspoon salt
1 1/2 teaspoons active dry yeast

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 15 minutes.

Place 1/2 cup of cooked rice in a two cup measuring cup. Add oil and enough warm water to equal 1 1/2 cups. Add this mixture to pan of bread machine. Add flour, sugar, salt and yeast. Select cycle; press Start.

Turkey Wild Rice Soup

Ingredients

3 (10.5 ounce) cans condensed chicken broth
2 cups water
1/2 cup finely chopped green onions
1/2 cup uncooked wild rice
8 slices bacon
1/2 cup margarine
3/4 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon poultry seasoning
1/8 teaspoon ground black pepper
2 cups half-and-half cream
1 1/2 cups cooked, diced turkey meat
2 tablespoons dry sherry

Directions

In a large pot over medium heat, combine chicken broth, water, green onions and wild rice. Bring to a boil, then reduce heat and simmer until rice is tender, 35 to 40 minutes.

Meanwhile, cook the bacon in a large skillet over medium heat until crisp. Allow to cool and then crumble. Set aside.

When rice is tender, melt the margarine in a medium saucepan over medium-low heat. Stir in flour, salt, poultry seasoning and pepper all at once. Cook, stirring, until smooth and bubbly. Stir in half-and-half and cook until thickened, 2 minutes. Stir half-and-half mixture into rice mixture. Stir in bacon, turkey and sherry. Heat through and serve.

Indonesian Spiced Rice

Ingredients

3 tablespoons vegetable oil
1 large onion, chopped
2 jalapeno peppers, seeded and minced
2 cloves garlic, crushed
1 teaspoon ground turmeric
1/2 teaspoon ground cinnamon
2 cups uncooked long-grain white rice
2 (14.5 ounce) cans chicken broth
1 cup water
1 bay leaf
2 green onions, chopped

Directions

Heat oil in large, heavy pan over medium heat. Stir in onion, jalapeno peppers and garlic. Sauté until onion is translucent; about 8 minutes.

Stir turmeric, cinnamon, and rice into the pan; stir for 2 minutes. Mix in the chicken broth, water and bay leaf. Bring the mixture to a boil, reduce heat to low, cover and cook 20 minutes.

Turn off the heat altogether and let sit for 5 minutes. Garnish with chopped green onion.

Sausage Red Beans 'n' Rice

Ingredients

1/4 cup chopped green pepper
2 tablespoons onion, chopped
1 garlic clove, minced
1 1/2 teaspoons butter or margarine
1/4 pound fully cooked smoked sausage, cut into 1/2-inch slices
1 (14.5 ounce) can diced tomatoes, undrained
1 cup canned ranch-style or chili beans
1/8 teaspoon dried oregano
1/8 teaspoon pepper
Hot cooked rice

Directions

In a skillet, saute green pepper, onion and garlic in butter until crisp-tender. Add sausage; cook and stir until browned. Add the tomatoes, beans, oregano and pepper. Bring to a boil. Reduce heat; simmer, uncovered, for 20-25 minutes or until thickened. Serve over rice.

Vegetable Rice Medley

Ingredients

3/4 cup chicken broth
1/4 cup water
1/3 cup chopped yellow summer squash
1/3 cup chopped zucchini
1/8 teaspoon salt
1/8 teaspoon dill weed
1 cup uncooked instant rice
1/4 cup chopped fresh tomato
3 tablespoons grated Parmesan cheese

Directions

In a saucepan, bring the broth, water, summer squash, zucchini, salt and dill weed to a boil. Stir in rice. Remove from the heat. Cover and let stand for 5 minutes. Stir in the tomato and Parmesan cheese.

Grilled Steak with Red Tomato Rice

Ingredients

1/3 cup pineapple juice
3 tablespoons vegetable oil,
divided
1 1/2 pounds flank or skirt steak
1 cup regular or converted rice
1 (26 ounce) jar Ragu® Old World
Style® Margherita Smooth Pasta
Sauce
2 cups chopped fresh cilantro,
divided
1 cup water
1 cup frozen peas and carrots
3 teaspoons Knorr® Beef flavor
Bouillon

Directions

Combine 2 tablespoons oil, 2 teaspoons Knorr® Beef flavor Bouillon and pineapple juice in large resealable plastic bag. Add steak; turn to coat. Close bag and marinate in refrigerator at least 3 hours.

Heat remaining 1 tablespoon oil 3-quart sauce pot over medium-high heat and cook rice, stirring frequently, 3 minutes or until rice is golden. Stir in pasta sauce, remaining 1 teaspoon Bouillon, 1-1/2 cups cilantro, water and peas and carrots. Bring to a boil over medium-high heat. Reduce heat to low and simmer covered, stirring occasionally, 25 minutes or until rice is tender.

Remove steak from marinade, discarding marinade. Grill or broil steak to desired doneness. Arrange steak and rice on serving platter and sprinkle with remaining 1/2 cup cilantro.

Cornish Hens with Rice Dressing

Ingredients

1 1/3 cups chicken broth
1/2 cup uncooked long grain rice
1/2 cup sliced fresh mushrooms
1/4 cup chopped celery
2 tablespoons chopped onion
1/2 teaspoon dried marjoram,
divided
1/2 teaspoon salt, divided
2 (1 1/4 pound) Cornish hens
1 tablespoon vegetable oil
pepper to taste

Directions

In an ungreased 9-in. square baking dish, combine broth, rice, mushrooms, celery, onion, 1/4 teaspoon marjoram and 1/4 teaspoon salt. Place hens on rice mixture and brush with oil. Sprinkle with pepper and remaining marjoram and salt. Cover and bake at 350 degrees F for 1 hour. Uncover and bake 25-35 minutes longer or until juices run clear.

Vegetable Rice Salad

Ingredients

- 1 1/2 cups cooked rice
- 1 cup broccoli florets
- 1 cup cauliflowerets
- 3 green onions, thinly sliced
- 1/2 cup mayonnaise
- 2 tablespoons dry ranch salad dressing mix
- 2 tablespoons milk
- 1 tablespoon vinegar
- 2 teaspoons sugar

Directions

In a bowl, combine rice, broccoli, cauliflower and onions. In a small bowl, combine the remaining ingredients; mix well. Stir in rice mixture. Cover and refrigerate for 1 hour or until serving.

Peruvian Cilantro Rice

Ingredients

2 (4 ounce) skinless, boneless chicken breast halves
1 bunch fresh cilantro, stems removed
1/2 cup water
1 tablespoon vegetable oil
1 tablespoon minced garlic
1/4 cup frozen, chopped carrots
1/4 cup frozen peas (optional)
1 tablespoon cumin
salt and freshly ground black pepper to taste
1 cup uncooked white rice

Directions

Place the chicken into a large saucepan and fill with enough water to cover, about 3 cups. Bring to a boil and cook for about fifteen minutes, or until chicken is done. Dice chicken, and reserve cooking liquid.

In a food processor or blender, puree cilantro with 1/2 cup water.

Heat oil in a saucepan and cook garlic until lightly browned. Pour in 2 cups of the cooking liquid and stir in the cilantro puree, diced chicken, carrots, peas, cumin and rice. Season with salt and pepper to taste. Bring to a simmer, then cover; cook on low heat until rice is tender and liquid has been absorbed, 15 to 20 minutes.

Jasmine Rice Pudding with Toasted Coconut

Ingredients

1/2 cup uncooked jasmine rice
1/4 cup sugar
2 1/2 cups milk
1/2 teaspoon ground cinnamon
1/2 cup sweetened flaked coconut
1 teaspoon vanilla extract

Directions

In the top of a double boiler, combine rice, sugar, milk, and cinnamon. Stirring constantly, cook over lightly simmering water for 1 1/2 hours.

Meanwhile, preheat oven to 300 degrees F (150 degrees C). Spread coconut evenly over a cookie sheet; bake for 5 minutes, or until just beginning to turn golden brown.

Stir vanilla into rice pudding, and remove pan from heat. Divide into bowls, and top with toasted coconut. Serve warm, or chill if desired.

Baked Chicken on Rice

Ingredients

4 skinless, boneless chicken breast halves
2 (10.75 ounce) cans condensed cream of mushroom soup
2 1/2 cups milk
1 1/2 cups uncooked white rice
2 (4.5 ounce) cans sliced mushrooms
2 (1 ounce) packages dry onion soup mix

Directions

Preheat oven to 350 degrees F (175 degrees C). Cut each chicken breast in half to make a total of 8 pieces; set aside.

Mix cream of mushroom soup with milk. Reserve 1 cup of mixture. Combine remaining mixture with rice, undrained mushrooms and 1 envelope of dry onion soup mix.

Spoon rice mixture into a 9x13 inch baking dish. Arrange chicken pieces on top. Pour reserved soup mixture over chicken and sprinkle with other envelope of onion soup mix. Cover tightly with aluminum foil and bake in preheated oven for 1 hour. Remove cover and bake for an additional 15 minutes. Let cool 10 minutes and serve.

Sunny Pepper Parmesan Rice with Spinach

Ingredients

2 cups uncooked instant rice
2 cups water
1 tablespoon vegetable oil
1 large orange bell pepper, finely chopped
1 cup red bell pepper, finely chopped
1 cup yellow bell pepper, finely chopped
3 tablespoons chopped sweet onion
2 cups torn baby spinach leaves
1 teaspoon garlic salt
1 tablespoon seasoned salt
vinaigrette salad dressing to taste
1/2 cup grated Parmesan cheese

Directions

Place rice and water in a pot, and bring to a boil. Let sit five minutes. Fluff with a fork.

Heat the oil in a wok over medium heat. Stir in the orange bell pepper, red bell pepper, yellow bell pepper, onion, and spinach. Season with garlic salt and seasoned salt. Cook 5 minutes. Mix in cooked rice, vinaigrette and Parmesan cheese. Continue cooking until heated through.

Wild Rice and Apple Dressing

Ingredients

- 1 cup brown rice
- 4 cups water
- 1 cup instant long grain and wild rice
- 1 (1 pound) loaf white bread, cut into 1/2-inch cubes
- 1 teaspoon dried sage
- 1 teaspoon dried thyme
- 1 teaspoon garlic powder
- 4 stalks celery, grated
- 4 carrots, grated
- 1 small onion, grated
- 2 Granny Smith apples - peeled, cored and chopped
- 1 cup chicken broth

Directions

In a large saucepan or rice cooker, combine the brown rice and water. Bring to a boil, then cover and reduce heat to low. Set a timer for 20 minutes. When that time is up, stir in the instant wild rice. Continue to simmer, covered, until the rice is tender and water has been absorbed, 10 to 15 more minutes.

Preheat the oven to 350 degrees F (175 degrees C). Spread the bread cubes over a baking sheet and season with sage, thyme, and garlic powder. Bake for 10 minutes, or until bread is lightly toasted and spices are fragrant. Set aside to cool slightly. Leave the oven on.

In a large bowl, toss the bread cubes with the celery, carrot, onion, and apples. Stir in the rice until evenly distributed. Pour into a lightly greased 9x13 inch baking dish. Pour the chicken broth evenly over the top. Cover with aluminum foil.

Bake for 30 minutes in the preheated oven, or until heated through. Remove the aluminum foil and bake an additional 10 minutes if you like a crispy top.

Hearty Wild Rice

Ingredients

1 pound ground beef
1/2 pound bulk pork sausage
6 celery ribs, diced
2 (10.5 ounce) cans condensed beef broth, undiluted
1 1/4 cups water
1 medium onion, chopped
1 cup uncooked wild rice
1 (4 ounce) can mushroom stems and pieces, drained
1/4 cup soy sauce

Directions

In a large skillet, cook beef and sausage over medium heat until no longer pink; drain.

Transfer to a 5-qt. slow cooker. Add the celery, broth, water, onion, rice, mushrooms and soy sauce; mix well. Cover and cook on high for 1 hour. Reduce heat to low; cover and cook for 4 hours or until the rice is tender.

Sausage Spanish Rice

Ingredients

1 pound fully cooked kielbasa or Polish sausage, cut into 1/4-inch slices
2 (14.5 ounce) cans diced tomatoes, undrained
2 cups water
1 1/2 cups uncooked parboiled (converted) rice
1 cup salsa
1 medium onion
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 (4 ounce) can chopped green chilies
1 (1.25 ounce) package taco seasoning

Directions

In a slow cooker, combine all ingredients; stir to blend. Cover and cook on low for 5-6 hours or until rice is tender.

Chicken Tikka Masala Rice Bowl

Ingredients

1 tablespoon cooking oil
1 1/2 cups Kikkoman Tikka
Masala Curry Sauce
Hot cooked rice
2 pounds chicken breast,
boneless
3 tablespoons cilantro, chopped

Directions

Cut chicken into 1 inch cubes, pat dry. Heat vegetable oil in skillet over medium heat, add chicken and saute until cooked through. Add Tikka Masala Curry sauce, toss to coat chicken. Serve over cooked rice. Garnish with cilantro.

Rice 'n' Egg Salad

Ingredients

3/4 cup cooked long-grain rice
1/3 cup chopped celery
1 hard-cooked egg, chopped
1/4 cup sliced ripe olives
2 tablespoons chopped onion
1 tablespoon dill pickle relish
1 tablespoon diced pimientos
2 tablespoons mayonnaise
4 teaspoons canola oil
2 teaspoons cider vinegar
1 teaspoon prepared mustard
1/2 teaspoon salt
Dash pepper

Directions

In a bowl, combine the first seven ingredients. In a small bowl, combine the mayonnaise, oil, vinegar, mustard, salt if desired and pepper; pour over rice mixture and toss to coat. Cover and refrigerate for at least 20 minutes before serving.

Apricot Rice Stuffing

Ingredients

1/2 cup finely chopped onion
1/2 cup finely chopped celery
1/4 cup butter or margarine
3 cups cooked rice
3/4 cup chopped dried apricots
1/4 cup minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon dried thyme
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves

Directions

In a large skillet, saute onion and celery in butter until tender. Stir in the rice, apricots, parsley and seasonings. Transfer to a greased 1-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 5-10 minutes longer or until heated through.

Hearty Red Beans and Rice

Ingredients

3 celery ribs, chopped
1 medium onion, chopped
6 green onions, thinly sliced
2 garlic cloves, minced
1 3/4 cups water
1 (15 ounce) can light red kidney beans, rinsed and drained
1 (16 ounce) can dark red kidney beans, drained and rinsed
1/2 teaspoon dried oregano
1/2 teaspoon dried thyme
1/4 teaspoon crushed red pepper flakes
1/4 teaspoon pepper
1/4 teaspoon pepper
1/4 pound fully cooked smoked turkey sausage, halved and cut into 1/2 inch pieces
4 cups hot cooked rice

Directions

In a large skillet that has been coated with nonstick cooking spray, saute celery, onions and garlic until tender. Add water, beans, oregano, thyme, red pepper flakes and pepper. Bring to a boil; reduce heat. Simmer, uncovered, for 10 minutes, stirring occasionally.

Remove about 1-1/2 cups of bean mixture and mash with a fork. Return to skillet. Add sausage; bring to a boil. boil for 5 minutes or until bean mixture reaches desired thickness. Serve over rice.

Peachy Rice Dessert

Ingredients

2 cups cooked rice
1 1/2 cups milk
1/4 cup sugar
1/8 teaspoon salt
2 eggs, lightly beaten
1/2 teaspoon vanilla extract
1 (15 ounce) can sliced peaches,
drained
1/3 cup packed brown sugar
1/2 teaspoon ground cinnamon
1/4 cup sour cream

Directions

In a saucepan, combine rice, milk, sugar and salt. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes, stirring occasionally. Stir a small amount of rice mixture into eggs; return all to the pan. Cook and stir for 2-3 minutes or until a thermometer reads 160 degrees F. Remove from the heat; stir in vanilla. Pour into a greased shallow 1-qt. baking pan. Top with peaches. Combine brown sugar and cinnamon; sprinkle 1 tablespoonful over peaches. Broil for 3-5 minutes or until browned. Let stand for 5-10 minutes.

Serve in bowls; sprinkle with remaining cinnamon-sugar. Top with sour cream if desired.

Chicken Fried Rice

Ingredients

1 (6.2 ounce) package fried rice mix
2 cups cubed, cooked chicken
1 1/2 cups cooked broccoli florets
1 (8 ounce) can sliced water chestnuts, drained
1 cup shredded mozzarella cheese

Directions

Cook rice according to package directions. Stir in chicken, broccoli and water chestnuts; heat through. Sprinkle with cheese.

Rice Pudding IV

Ingredients

1 cup water
1/2 cup uncooked white rice
2 eggs
2 1/2 cups milk
1/4 cup brown sugar
1 tablespoon maple syrup
1/2 cup raisins

Directions

Preheat oven to 400 degrees F (200 degrees C).

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a medium bowl, beat eggs. Beat in milk, brown sugar and maple syrup. Stir in raisins and 1 cup cooked rice. Pour into 1 quart baking dish.

Bake in preheated oven 1 hour, or until set.

Wild Rice Harvest Casserole

Ingredients

4 cups diced cooked chicken
1 cup chopped celery
2 tablespoons butter or margarine
2 (10.75 ounce) cans condensed cream of mushroom soup, undiluted
2 cups chicken broth
1 (4.5 ounce) jar sliced mushrooms, drained
1 small onion, chopped
1 cup uncooked wild rice, rinsed and drained
1/4 teaspoon poultry seasoning
3/4 cup cashew pieces
Chopped fresh parsley

Directions

In a skillet, brown chicken and celery in butter. In a large bowl, combine soup and broth until smooth. Add the mushrooms, onion, rice, poultry seasoning and chicken mixture. Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 1 hour. Uncover and bake for 30 minutes. Stir; sprinkle with cashews. Return to the oven for 15 minutes or until the rice is tender. Garnish with parsley.

Sweet Rice and Mango

Ingredients

1 1/2 cups uncooked short-grain white rice
2 cups water
3/4 cup white sugar, or to taste
2 mangos, peeled and sliced
1 (10 ounce) can cream of coconut (optional)

Directions

Combine the rice and water in a saucepan. Bring to a boil, then cover and reduce heat to low. Simmer for 15 to 20 minutes, until water is absorbed.

Mix the desired amount of sugar into the hot rice. Portion the rice into 4 bowls. Top with mango slices, and pour some cream of coconut over the top of each bowl.

Rice Balls ala Tim

Ingredients

1 cup uncooked white rice
2 cups water
2 teaspoons olive oil
3 cloves garlic, finely chopped
1/2 pound lean ground beef
salt and pepper to taste
1/2 cup tomato-based pasta sauce
1/2 cup grated Parmesan cheese
1/2 cup shredded mozzarella cheese
2 eggs, beaten
1 cup dry bread crumbs
1 1/2 cups tomato-based pasta sauce

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

Heat olive oil in a skillet over medium heat, and cook and stir the garlic until fragrant and soft, about 3 minutes. Stir in the ground beef. Cook and stir the meat, breaking it into crumbles as it cooks, until browned and the meat is no longer pink inside, about 10 minutes. Drain off excess grease.

Place hot cooked rice, ground beef, salt and pepper, and 1/2 cup of pasta sauce in a bowl, and mix thoroughly together. Mix in the Parmesan and mozzarella cheese until mozzarella cheese melts. Scoop up handfuls of rice mixture, and gently form into 2 1/2-inch balls. Place balls on a baking sheet, and refrigerate until cool and firm, about 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Remove the rice balls from the refrigerator, and roll each in beaten egg and then bread crumbs to thoroughly coat. Return to baking sheet, and bake until the outside of the rice balls is crispy, about 25 minutes. Heat 1 1/2 cups of pasta sauce in a saucepan over medium heat, and cover rice balls with heated sauce to serve.

Tomato Bhath (Tomato Rice)

Ingredients

1 tablespoon cooking oil
1 tablespoon split Bengal gram (chana dal)
1 teaspoon skinned split black lentils (urad dal)
4 dried red chile peppers
2 teaspoons coriander seeds
1 teaspoon cumin seeds
1 tablespoon flaked coconut

2 tablespoons cooking oil
1/4 cup peanuts
1 teaspoon mustard seeds
2 large onions, minced
3 green chile peppers, halved lengthwise
2 sprigs fresh curry leaves
1/4 teaspoon asafoetida powder
3 tomatoes, minced
1/2 teaspoon ground turmeric
1/2 teaspoon white sugar
salt to taste
3 cups cold, cooked white rice
2 tablespoons chopped fresh cilantro, for garnish

Directions

Make the masala podi by heating 1 tablespoon oil in a skillet over medium heat; fry the chana dal, urad dal, dried chile peppers, coriander seeds, and cumin seeds in the hot oil until fragrant and beginning to brown, about 5 minutes. Grind the mixture with the coconut into a fine powder using a mortar and pestle.

Heat 2 tablespoons oil in a large skillet. Fry the peanuts and mustard seeds in the hot oil until the peanuts begin to brown, 2 to 3 minutes. Add the onions, green chile peppers, curry leaves, and asafoetida powder to the peanut mixture; cook and stir until the onions are browned, 5 to 7 minutes. Stir the tomatoes, turmeric, sugar, and salt into the mixture; continue cooking until the tomatoes are soft, about 10 minutes more. Season with the masala podi. Crumble the rice into the skillet, using the back of a spoon to separate the individual grains. Cook and stir until the rice is mixed into the dish and hot, 5 to 7 minutes. Garnish with the cilantro to serve.

Cabbage and Rice

Ingredients

1 cup long grain white rice
2 cups water
2 teaspoons olive oil
1 medium onion, chopped
1 clove garlic, crushed
1 head cabbage, cored and shredded
1 (14.5 ounce) can diced tomatoes
1/2 cup jalapeno pepper rings

Directions

In a saucepan, combine the rice and water. Bring to a boil. Cover and reduce heat to low. Simmer for 15 to 20 minutes, until water is absorbed and rice is tender.

Meanwhile, heat the olive oil in a large pot. Add the onion and garlic; cook and stir until fragrant, about 3 minutes. Add the cabbage, and cook for about 10 minutes, stirring occasionally, until the cabbage cooks down. Mix in the tomatoes, pepper rings and cooked rice. Simmer for 10 to 15 minutes to blend the flavors together.

Seasoned Rice

Ingredients

1 cup Basmati rice
3 2/3 cups water, divided
2 tablespoons soy margarine
2 tablespoons nutritional yeast
1/2 teaspoon garlic powder
1 1/2 teaspoons dried basil
salt to taste

Directions

In a saucepan bring 3 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes, or until rice is cooked and all liquid is absorbed.

Melt margarine in a large saucepan over medium heat. Stir in remaining 2/3 cup water, nutritional yeast, garlic powder, basil and salt; heat for 5 minutes. Stir in cooked rice and cook until heated through, about 2 minutes.

Mike's Portuguese Tuna Rice Casserole

Ingredients

3 cups water
1 1/2 cups uncooked white rice
1 tablespoon butter
1 tablespoon olive oil

1 tablespoon olive oil
1 small onion, chopped
2 cloves garlic, minced
2 (5 ounce) cans tuna, drained
3/4 cup heavy cream
3 tablespoons ketchup
1 teaspoon hot pepper sauce
salt and pepper to taste
1/2 cup sliced black olives
1/2 cup shredded Cheddar
cheese

Directions

Bring the rice, water, butter, and 1 tablespoon olive oil to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 350 degrees F (175 degrees C).

Heat 1 tablespoon of olive oil in a skillet over medium heat. Stir in the onion and garlic; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the tuna, cream, ketchup, hot sauce, salt, and pepper. Simmer on low until the mixture thickens, about 10 minutes.

Cover the bottom of an 8 inch square baking dish with half of the cooked rice. Spread the tuna mixture over the rice and cover with the remaining rice. Sprinkle the olives and cheese over the top of the rice. Bake until the cheese melts and the casserole is heated through, 15 to 20 minutes.

Almond Currant Rice

Ingredients

2 cups uncooked instant rice
2 tablespoons butter or margarine
1/4 teaspoon salt
1/4 cup chopped toasted almonds
1/4 cup dried currants

Directions

Prepare rice according to package directions, adding butter and salt. Just before serving, stir in almonds and currants.

Broccoli, Rice, Cheese, and Chicken Casserole

Ingredients

2 cups water
2 cups uncooked instant rice
2 (10 ounce) cans chunk chicken, drained
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1/4 cup butter
1 cup milk
1 (16 ounce) package frozen chopped broccoli
1 small white onion, chopped
1 pound processed cheese food

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, bring the water to a boil. Mix in the instant rice, cover, and remove from heat. Let stand 5 minutes.

In a 9x13 inch baking dish, mix the prepared rice, chicken, cream of mushroom soup, cream of chicken soup, butter, milk, broccoli, onion, and processed cheese.

Bake in the preheated oven for 30 to 35 minutes, or until cheese is melted. Stir halfway through cooking to help cheese melt evenly.

Coconut Lime Rice

Ingredients

1 cup basmati rice
1 tablespoon coconut oil
1 teaspoon butter
1/4 cup flaked coconut
1 cup coconut milk
1 cup chicken broth
salt, to taste
1 lime, zested and juiced
ground black pepper, to taste

Directions

Rinse rice until the water runs clear; drain. Heat coconut oil and butter in a large skillet over medium-high heat. Cook and stir rice and coconut flakes for 3 to 4 minutes. Stir in the lime juice, then add the coconut milk, chicken broth, salt and lime zest. Bring to a low boil, then cover and reduce heat to low. Cook for 20 minutes. Remove from heat and keep covered for 5 minutes. Fluff with fork and season with pepper.

Corn and Rice

Ingredients

- 1 slice bacon, chopped
- 1/2 onion, chopped
- 1/4 green bell pepper, chopped
- 1/2 teaspoon chopped fresh thyme
- 1/2 cup tomato sauce
- 1 teaspoon browning sauce
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 pinch red pepper flakes
- 2 (14 ounce) cans whole kernel corn, drained
- 3 1/2 cups water
- 2 cups white rice

Directions

Cook the bacon in a large saucepan over medium heat until the grease begins to render. Stir in the onion, bell pepper, and thyme; cook until the onion is nearly translucent. Reduce heat to medium-low and add the tomato sauce, browning sauce, salt, black pepper, and red pepper flakes; stir; simmer another 3 minutes. Add the corn; simmer another 3 minutes. Slowly pour the water into the mixture while stirring. Raise the heat to high and stir in the rice; bring to a boil; cover and reduce heat to low. Simmer until the rice has absorbed all the moisture, about 30 minutes; fluff with a fork to serve.

Cajun Cabbage with Rice

Ingredients

- 1 tablespoon vegetable oil
- 1 pound ground beef
- 1 green bell pepper, chopped
- 1 onion, chopped
- 2 cloves garlic, minced
- 1 (10 ounce) can diced tomatoes with mild green chilies, undrained
- 1 (8 ounce) can tomato sauce
- 1/2 cup long grain rice, uncooked
- 1 teaspoon salt
- 1/2 teaspoon dried basil
- 1/2 teaspoon dried oregano
- 1/4 teaspoon ground cayenne pepper
- 1/4 teaspoon ground white pepper
- 1/4 teaspoon ground black pepper
- 1 small head cabbage, chopped
- 1 cup shredded Colby cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium heat. Brown together the beef, green pepper, onion, and garlic until the meat is no longer pink and the vegetables have softened, about 8 minutes. Drain liquid from pan.

Stir in tomatoes, tomato sauce, rice, salt, basil, oregano, and the cayenne, white, and black pepper (adding more pepper to taste, if desired). Spread mixture into an ungreased 9x12-inch baking pan. Top with cabbage and Colby cheese.

Cover and bake in preheated oven for 65 to 75 minutes, or until the rice is tender.

Corn and Rice Medley

Ingredients

2 tablespoons butter, divided
1 cup Basmati rice
2 cups water
2 cups fresh corn kernels
3 large shallots, sliced thinly
1/2 teaspoon white sugar
salt to taste
ground black pepper to taste
2 tablespoons chopped fresh mint leaves

Directions

Melt 1 tablespoon butter in a small saucepan over medium heat. Stir in the rice, add the water, and bring to a boil. Reduce heat, cover and simmer for 16 to 18 minutes, or until water is absorbed and rice is tender.

Meanwhile, melt 1 tablespoon butter in a large skillet over medium heat. Stir in corn, shallots, sugar, salt and pepper. Cook, stirring occasionally, for 4 to 6 minutes, or until tender.

In a serving bowl combine cooked rice, corn mixture and mint.

Chicken Rice Balls

Ingredients

1/2 cup finely chopped celery
1/3 cup sliced green onions,
divided
2 tablespoons butter
2 tablespoons all-purpose flour
1/2 cup chicken broth
2 cups cooked rice
1 1/2 cups finely chopped cooked
chicken
1/2 cup shredded Cheddar
cheese
1 egg, lightly beaten
1/2 teaspoon salt
1/2 teaspoon chili powder
1/4 teaspoon poultry seasoning
1/2 cup finely crushed cornflakes
cereal
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/4 cup milk

Directions

In a medium saucepan, saute celery and half of the onions in butter until tender. Stir in flour. Add broth; cook and stir for 2 minutes (mixture will be thick). Stir in rice, chicken, cheese, egg, salt, chili powder and poultry seasoning until well mixed.

Shape 1/4 cupfuls into balls. Roll each in cornflake crumbs and place in a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 350 degrees F for 25-30 minutes.

Meanwhile, in a saucepan, combine soup, milk and remaining onions. Cook and stir over medium heat until smooth and heated through; serve over balls.

Chicken Wild Rice Soup

Ingredients

2 quarts chicken broth
1/2 pound fresh mushrooms,
chopped
1 cup finely chopped celery
1 cup shredded carrots
1/2 cup finely chopped onion
1 teaspoon chicken bouillon
granules
1 teaspoon dried parsley flakes
1/4 teaspoon garlic powder
1/4 teaspoon dried thyme
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
1/2 cup dry white wine or
additional chicken broth
3 cups cooked wild rice
2 cups cubed, cooked chicken

Directions

In a large saucepan, combine the first nine ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes.

In a soup kettle or Dutch oven, melt butter. stir in flour until smooth. Gradually whisk in broth mixture. Bring to a boil; cook and stir for 2 minutes or until thickened. Whisk in soup and wine or broth. Add rice and chicken; heat through.

Grandma's Rice Dish

Ingredients

1 pound ground beef
1/3 cup chopped onion
1/2 cup chopped green pepper
2 cups cooked long-grain rice
1 (14.5 ounce) can diced tomatoes, undrained
1 (11 ounce) can whole kernel corn, drained
1 (2.25 ounce) can sliced ripe olives, drained
6 bacon strips, cooked and crumbled
2 teaspoons chili powder
1 teaspoon garlic powder
1/2 teaspoon salt
1 1/2 cups shredded Cheddar cheese, divided
1/2 cup dry bread crumbs
1 tablespoon butter, melted

Directions

In a large skillet, cook the beef, onion and green pepper over medium heat until meat is no longer pink; drain. Stir in the rice, tomatoes, corn, olives, bacon, chili powder, garlic powder and salt. Bring to a boil; remove from the heat. Add 1 cup of cheese; stir until melted.

Transfer to a greased 11-in. x 7-in. x 2-in. baking dish. Sprinkle with remaining cheese. Toss bread crumbs with butter; sprinkle over top. Bake, uncovered, at 350 degrees F for 15-20 minutes or until cheese is melted.

Shrimp Curry Rice

Ingredients

2 1/3 cups water
1 tablespoon butter or margarine
1 (6 ounce) package long grain
and wild rice mix
1/2 teaspoon curry powder
1 (6 ounce) can small shrimp,
rinsed and drained
4 bacon strips, cooked and
crumbled

Directions

Place water and butter in a large saucepan; stir in rice, contents of rice seasoning packet and curry powder. Bring to a boil. Reduce heat; cover and simmer for 15 minutes.

Add shrimp and bacon. Cover and simmer 10 minutes longer or until liquid is absorbed and rice is tender.

Wild Rice Casserole II

Ingredients

2 (14.5 ounce) cans chicken broth
1 cup uncooked wild rice
1/2 cup water chestnuts, sliced
1/4 cup butter
1 teaspoon salt
1/2 pound fresh mushrooms,
sliced
1/2 cup onion, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C). Bring chicken broth to a boil in a medium saucepan.

In a 1 1/2 quart baking dish, mix chicken broth, uncooked wild rice, water chestnuts, 2 tablespoons butter and salt.

Cover, and bake in the preheated oven 30 minutes.

While rice mixture is baking, melt remaining butter in a medium skillet over medium heat. Place mushrooms and onion in skillet, and slowly cook and stir until tender. Stir mushrooms and onion into the wild rice mixture, cover, and continue baking 30 minutes, or until liquid has been absorbed.

Special Wild Rice Salad

Ingredients

2 (6 ounce) packages long grain
and wild rice mix
2 avocados, peeled and chopped
1 (8 ounce) jar marinated whole
mushrooms, undrained
1 (6.5 ounce) jar marinated
artichoke hearts, undrained
2 medium tomatoes, diced
2 celery ribs, chopped
2 green onions, chopped
1/2 cup Italian salad dressing

Directions

Prepare the rice according to package directions. Cool; transfer to a large bowl. Add remaining ingredients and toss to coat. Cover and refrigerate overnight.

Chicken and Rice Noodle Salad with Pad Thai

Ingredients

3/4 cup VH® Pad Thai Sauce
1/4 cup vegetable oil
1/4 cup lime juice
2 cups cooked, diced chicken breast
1/2 cup red onion, finely diced
2 cups red pepper, finely diced
3 cups cooked broccoli, coarsely chopped
2 cups cucumber, peeled and diced
1/2 cup fresh cilantro, coarsely chopped (optional)
1/2 (12 ounce) package Pad Thai noodles (prepared as directed on package)

Directions

In a large bowl whisk together VH® Pad Thai Sauce, oil and lime juice until combined.

Toss remaining ingredients with dressing and noodles.

Slow Cooker Nacho Chicken and Rice Wraps

Ingredients

2 (10.75 ounce) cans
Campbell's® Condensed Cheddar
Cheese Soup
1 cup water
2 cups Pace® Picante Sauce
1 1/4 cups uncooked regular long-
grain white rice
2 pounds skinless, boneless
chicken breasts, cut into cubes
10 flour tortillas (10-inch)

Directions

Stir the soup, water, picante sauce, rice and chicken in a 4-quart slow cooker.

Cover and cook on LOW for 7 to 8 hours or until chicken is cooked through.

Spoon about 1 cup chicken mixture down the center of each tortilla. Fold the tortilla around the filling.

Chicken Rice Mexicana

Ingredients

1 tablespoon vegetable oil
1 onion, thinly sliced
1 green bell pepper, thinly sliced
1 red bell pepper, thinly sliced
1 (10.75 ounce) can condensed cream of mushroom soup
1/4 cup milk
2 cups cooked white rice, divided
1 cup shredded Monterey Jack cheese
6 (10 inch) heated flour tortillas for serving
2 cups cooked, cubed chicken meat

Directions

Preheat oven to 375 degrees F (190 degrees C).

Heat oil in a medium skillet over medium heat; saute onion, green bell pepper and red bell pepper until tender. Remove from heat and stir chicken into skillet, then add soup and milk and mix well.

Spread 1 cup rice in the bottom of a lightly greased 9x13 inch baking dish, then layer with chicken mixture, remaining 1 cup rice and top with cheese.

Bake at 375 degrees F (190 degrees C) for about 30 minutes, or until heated through and cheese is melted. Serve with heated flour tortillas, fajita style.

Saffron Rice

Ingredients

8 tablespoons butter or margarine
1/4 cup diced onion
1 cup uncooked long grain white rice
2 cups water
1/2 teaspoon dried parsley flakes
1 pinch saffron threads
3 drops yellow food coloring

Directions

Melt butter or margarine in a medium, non-stick pot over medium heat. Cook and stir onion until golden. Add rice, and stir to coat. Stir in water, parsley flakes, saffron, and 3 drops of yellow food coloring. Reduce heat, cover, and simmer for 20 minutes.

Black Bean and Rice Salad

Ingredients

2 tomatoes, chopped
1 large red bell pepper, chopped
2 jalapeno peppers, minced
3/4 cup lemon juice
1 1/4 teaspoons dried cilantro
1/4 teaspoon dried basil
1/8 teaspoon red pepper flakes
1 (15 ounce) can whole kernel corn; drain and reserve liquid
1 (15 ounce) can black beans; drain and reserve liquid
1 tablespoon olive oil
1/2 cup chopped onion
1/2 teaspoon minced garlic
1 1/2 cups instant brown rice
salt and pepper to taste

Directions

In a large bowl, combine tomatoes, red bell pepper, jalapeno pepper, lemon juice, cilantro, basil, red pepper flakes, corn, and beans. Stir to combine the vegetables, then set aside.

In a medium saucepan, heat olive oil at a medium-low heat. Add onions and saute until they are translucent. Add garlic and saute for another minute. Pour in rice and toss to coat. Add reserved liquid from the corn and beans, along with any additional liquid as directed on the rice box. Cook the rice to package specifications. Let the rice cool slightly.

Combine the rice and vegetable mixture. Salt and pepper to taste and serve.

Sesame Shrimp Rice Salad

Ingredients

5 cups water
2 cups fresh snow peas
1 pound cooked medium shrimp,
peeled and deveined
2 cups cooked brown rice
1 medium red onion, diced
1 medium sweet red pepper,
diced
1/3 cup minced fresh parsley
2 tablespoons lemon juice
1 tablespoon reduced-sodium soy
sauce
1 tablespoon canola oil
2 teaspoons sesame oil
1/2 teaspoon ground ginger
1 garlic clove, minced

Directions

In a saucepan, bring water to a boil. Add peas; cover and cook for 2 minutes. Drain and immediately place peas in ice water. Drain and pat dry.

In a large bowl, combine the shrimp, rice, onion, red pepper, parsley and snow peas. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Pour over shrimp mixture; toss to coat. Serve immediately.

Rice Pudding (Kheer)

Ingredients

1/2 cup uncooked white rice
2 quarts milk
1 1/2 cups white sugar
4 pods cardamom
2 teaspoons rose water
1/4 cup finely chopped almonds

Directions

Place the rice in a small bowl and cover with water. Soak for one hour.

Drain the rice and place it in a large, heavy saucepan with the milk over low heat. Cook, covered 50 minutes, stirring occasionally, until tender. Stir in sugar and cardamom and cook 20 minutes more.

Remove from the heat and stir in the rose water. Serve topped with almonds.

Pineapple-Lime Rice

Ingredients

1 cup uncooked long grain rice
1/2 cup pineapple juice
1 cup water
1/2 cup crushed pineapple
2 teaspoons butter
1/2 teaspoon grated lime zest
1/4 teaspoon salt
1/4 cup minced fresh cilantro
1/4 cup chopped green onions
2 tablespoons lime juice

Directions

Bring the rice, pineapple juice, water, pineapple, butter, lime zest, and salt to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Stir in the cilantro, green onions, and lime juice to serve.

Turkey with Herbed Rice Dressing

Ingredients

1/2 pound bulk pork sausage
1/2 pound ground beef
1/2 cup chopped onion
1/2 cup egg substitute
1 tablespoon poultry seasoning
2 tablespoons chopped fresh parsley
2 tablespoons chopped celery leaves
2 teaspoons salt, divided
2 teaspoons pepper, divided
3/4 teaspoon garlic powder, divided
4 cups cooked white rice, cooled
3 cloves garlic, minced
1 teaspoon dried thyme
1 teaspoon dried tarragon
1 teaspoon dried marjoram
1 (10 pound) turkey
2 (14.5 ounce) cans chicken broth
3 tablespoons butter or margarine

Directions

In a large skillet, cook the pork, beef and onion over medium heat until meat is no longer pink; drain.

In a large bowl, combine egg substitute, poultry seasoning, parsley, celery leaves, 1 teaspoon salt, 1 teaspoon pepper and 1/2 teaspoon garlic powder. Add meat mixture and rice.

Just before baking, stuff turkey. Skewer openings; tie drumsticks together. Place on a rack in roasting pan. Combine garlic, thyme, tarragon, marjoram and remaining salt, pepper and garlic powder; rub over turkey. Add broth and butter to pan.

Bake at 325 degrees for 4 to 4-1/2 hours or until a meat thermometer reads 180 degrees for the turkey and 165 degrees for the stuffing, basting frequently. When turkey begins to brown, cover lightly with a tent of aluminum foil. Remove all dressing.

Bombay Chicken and Rice

Ingredients

1 cup uncooked long-grain white rice
6 ounces diced dried mixed fruit
1/2 cup chopped onion
1 1/2 teaspoons sugar
1 teaspoon salt
2 cups water
1 (3 pound) chicken, cut into pieces
2 tablespoons butter, melted
4 teaspoons curry powder, divided
1/2 teaspoon paprika

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9x13 inch baking pan, mix rice, fruit, onion, sugar and salt. Pour in water. Arrange chicken parts over the rice mixture. In a small bowl, mix butter, curry powder and paprika. Brush butter mixture over chicken pieces. Cover pan tightly with aluminum foil.

Bake 1 hour in the preheated oven, until chicken juices run clear and rice is tender.

Oven Brown Rice

Ingredients

1 cup brown rice
1 cup beef broth
1 (14.5 ounce) can chicken broth
1/4 cup butter, melted
1 teaspoon garlic salt
1 teaspoon seasoned salt

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole dish, mix together rice, beef broth, chicken broth, butter, garlic salt, and seasoned salt. Bake uncovered in preheated oven for 60 minutes, until liquid is absorbed and rice is tender.

Play Ball Rice Bites

Ingredients

For the dip:

2 (4 ounce) cans mixed fruit in juice, half drained

1/4 cup canned tomato paste

1/2 teaspoon apple cider vinegar

For the rice balls:

1 (8.25 ounce) can mixed vegetables, no salt added, drained

1 large egg, lightly beaten

1 clove garlic

1 teaspoon Worcestershire sauce

1 1/2 cups cooked rice (white or brown), warm

1/2 cup shredded cheese

Salt and ground pepper to taste

3/4 cup finely crushed crisp rice cereal

Spray oil for baking*

Directions

To make the dip: Puree the mixed fruit, tomato paste and vinegar in a blender or food processor; set aside.

To make the rice balls: Puree the mixed vegetables, egg, garlic and Worcestershire sauce in a blender or food processor. Mix with rice, cheese, salt and pepper until completely combined. Preheat oven to 375 degrees F, or heat oil in a deep fryer to 375 degrees F.

Scoop tablespoon-size balls of the rice mixture and gently form into balls, rolling them in the crushed rice cereal to coat.

If baking: line a rimmed cookie sheet with foil and spray with oil. Place balls on the sheet and spray with more oil. Bake until lightly browned, about 15 minutes. Cool for 3 minutes.

MinuteB® Rice Chicken a la King

Ingredients

1 cup MinuteB® Rice, uncooked
1/3 cup salad dressing
2 tablespoons all-purpose flour
1 cup milk
2 (6 ounce) packages roasted
chicken breast strips, diced
1 cup sliced mushrooms*
1 cup frozen peas*
1/2 medium red bell pepper,
chopped*
Dash black pepper

Directions

Prepare rice according to package directions.

Mix salad dressing, flour and milk in medium saucepan. Bring to boil, stirring constantly. Reduce heat and cook until thickened, about 1 minute.

Stir in all remaining ingredients except rice; cook 10 minutes or until vegetables are tender. Serve over rice.

Orange Rice Cake

Ingredients

1 cup white rice
1 quart milk
3/4 cup butter
1 cup white sugar
5 egg yolks
5 egg whites
2 tablespoons grated orange zest
1/2 cup golden raisins

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter and flour a 10 inch Bundt pan.

Rinse the rice under cold water. Drain, and cook rice in the milk over medium-low heat for about 15 minutes, or until the rice has absorbed all the milk. Remove from heat and set aside.

In a medium bowl, cream the butter and sugar until light and fluffy. In a separate bowl, beat the egg yolks on high speed until they are pale yellow and doubled in volume. Add the egg yolks to the butter mixture, blending well, and then add this to the rice. Add the orange zest and the raisins.

In a medium bowl, beat the egg whites to stiff peak stage. Gently fold the whites into the rice mixture.

Bake at 350 degrees F (175 degrees C) for about 50 minutes or until the top of the cake is golden brown and puffed up. Cool on a wire rack for at least 20 minutes before turning out. Cool completely. Serve chilled.

Parsley-Pistachio Rice Salad

Ingredients

1/2 cup basmati rice
1 cup water
1/4 cup olive oil
1 tablespoon fresh lemon juice
1 teaspoon coarse grained mustard
salt and pepper to taste
1/2 cup chopped fresh flat-leaf parsley
2 tablespoons chopped fresh mint leaves
2 tomatoes, diced
1/2 red bell pepper, seeded and diced
1/4 cup chopped pistachio nuts
1/4 cup chopped pitted kalamata olives

Directions

Combine the rice and water in a small saucepan. Bring to a boil, then reduce the heat to low and simmer until rice has absorbed all of the water, about 20 minutes. Transfer to a bowl and set aside to cool.

In a separate bowl, whisk together the olive oil, lemon juice and mustard. Season with salt and pepper. Pour the dressing over the rice, and stir in the parsley, mint, tomatoes, bell pepper, pistachios and olives.

Pineapple Fried Rice II

Ingredients

- 1 cup uncooked white rice
- 2 cups water
- 2 tablespoons sesame oil
- 3 green onions, thinly sliced including tops
- 1 cup diced ham
- 1/2 cup peas
- 1 (8 ounce) can pineapple chunks, drained
- 1 egg, beaten
- 1 tablespoon white sugar
- 1 teaspoon salt
- 1/2 teaspoon white pepper
- 1/2 teaspoon garlic powder
- 1/4 cup soy sauce

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Spread cooked rice out on a rimmed baking sheet and refrigerate until cooled, about 20 minutes.

Heat sesame oil in a large skillet or wok over medium-high heat. Cook and stir the green onions, ham, and peas in the hot oil until onions have softened, about 2 minutes. Stir the pineapple chunks into the wok; cook until pineapple begins to darken, about 2 minute. Push ingredients to the side of the wok, and pour beaten egg in the center. Cook until egg begins to set, about 30 seconds. Stir together all contents of the wok.

Mix the cooled rice, sugar, salt, white pepper, and garlic powder into the wok; stir constantly to keep from sticking. Cook until heated through, about 3 minutes. Sprinkle the rice with the soy sauce, and stir to combine.

Thai Curry Chicken and Rice

Ingredients

1 tablespoon canola oil
2 tablespoons green curry paste
1 pound boneless skinless chicken breasts, cut into bite-size pieces
1 small onion, thinly sliced
1 red pepper, cut into thin strips, then cut crosswise in half
1 green pepper, cut into thin strips, then cut crosswise in half
4 ounces PHILADELPHIA Cream Cheese, cubed
1/4 cup milk
1/8 teaspoon white pepper
2 cups hot cooked long-grain white rice

Directions

Heat oil in large nonstick skillet on medium heat. Stir in curry paste until well blended. Add chicken and onions; cook and stir 6 to 8 min. or until chicken is done (165 degrees F). Stir in red and green peppers; cook 4 to 5 min. or until crisp-tender.

Add cream cheese, milk and white pepper; cook until cream cheese is melted and evenly coats chicken and vegetables, stirring frequently.

Serve over rice.

Calamari and Rice

Ingredients

1 tablespoon olive oil
6 cloves garlic, chopped
6 squid, cleaned and cut into 1/2 inch rings
1/2 cup white wine
1 1/2 cups converted long-grain white rice
3 1/3 cups water
2 1/2 teaspoons canned tomato paste
1/2 teaspoon salt
1/2 teaspoon ground black pepper

Directions

Heat the olive oil in a large skillet over medium-high heat. Add the garlic; cook and stir until fragrant, about 1 minute. Add the squid and continue to cook and stir until toasted. Pour in the white wine, stirring to release any bits of food from the bottom of the pan. Simmer for about 10 minutes over medium heat to reduce the liquid.

Add the rice, water and tomato paste to the saucepan and bring to a boil. Reduce heat to low, cover and simmer for about 20 minutes, until rice is tender and the water has been absorbed, adding water if needed. Remove from the heat and season with salt and pepper before serving.

Curried Chicken and Rice Salad

Ingredients

3 cups cooked white rice
2 cups chopped cooked chicken breast
1/2 cup celery, sliced
1/4 cup green onions, chopped
1/4 cup chopped red bell pepper
1 cup sour cream
1/4 cup mayonnaise
3 tablespoons peach or mango chutney
2 teaspoons ground curry powder
3/4 teaspoon seasoned salt
2 tablespoons pine nuts

Directions

In a large bowl, combine the rice, chicken, celery, green onions, bell peppers, sour cream, mayonnaise, chutney, curry and salt. Mix well, cover and refrigerate until chilled. Sprinkle with pine nuts before serving.

Romaine Rice Tuna Salad

Ingredients

2 cups long grain white rice
4 cups water
1 head romaine lettuce, chopped
1 large carrot, grated
1 (7 ounce) can albacore tuna in water, drained and flaked
3 tablespoons olive oil
4 tablespoons balsamic vinegar
1/4 teaspoon salt, or to taste
1/4 teaspoon ground black pepper, or to taste

Directions

Combine the rice and water in a saucepan, and bring to a boil. Reduce heat to low, cover, and simmer for 20 minutes, or until rice is tender and the water has been absorbed.

In a medium bowl, toss together the romaine lettuce, carrot, and tuna. Pour the olive oil and vinegar over this mixture, and season with salt and pepper. Toss to coat. When the rice is done, cool for about 5 minutes, then toss with the salad. The warm rice will wilt the romaine lettuce slightly. Taste and adjust the amounts of vinegar and oil or salt and pepper if desired. Serve immediately. This does not keep well.

Bacon Cheeseburger Rice

Ingredients

1 pound ground beef
1 3/4 cups water
2/3 cup barbecue sauce
1 tablespoon prepared mustard
2 teaspoons dried minced onion
1/2 teaspoon pepper
2 cups uncooked instant rice
1 cup shredded Cheddar cheese
1/3 cup chopped dill pickle
5 bacon strips, cooked and crumbled

Directions

In a large saucepan over medium heat, cook the beef until no longer pink; drain. Add water, barbecue sauce, mustard, onion and pepper. Bring to a boil; stir in the rice. Sprinkle with cheese. Reduce heat; cover and simmer for 5 minutes. Sprinkle with pickles and bacon.

Chicken and Rice with Meat

Ingredients

1 tablespoon butter
1/2 pound ground beef
1 teaspoon allspice
1/2 teaspoon ground cinnamon
1/8 teaspoon ground black pepper
2 3/4 cups hot water
1 1/2 teaspoons salt
1/2 pound skinless, boneless chicken breast halves
1 cup uncooked basmati rice
1/2 cup pine nuts

Directions

Melt the butter in a large skillet over medium heat, and cook the ground beef until evenly brown. Season with allspice, cinnamon, and pepper, and continue cooking 1 minute. Pour in the hot water, season with salt, and place the chicken in the skillet. Cover, and cook 25 minutes, until chicken juices run clear.

Remove chicken from skillet, and shred. Return to skillet, and mix in the rice. Cover, and continue cooking 20 minutes, until rice is tender, and liquid has been absorbed.

In a separate skillet over medium heat, cook and stir the pine nuts 5 minutes, or until lightly browned. Sprinkle pine nuts over the beef, chicken, and rice mixture to serve.

Pine Nut Rice Soup

Ingredients

1 cup pine nuts
2 cups cooked long-grain white rice
6 cups water
1 tablespoon pine nuts
1 cup dates, pitted and chopped
1/2 teaspoon white sugar
salt to taste

Directions

Using a blender or food processor, finely blend 1 cup pine nuts, rice and 2 cups of water.

Pour blended pine nut mixture into a thick bottomed saucepan and add 4 cups of water. Bring to a boil, stirring frequently. Once boiling, reduce heat to low and let cook for 10 minutes, or until heated through. While it is heating through be sure to keep stirring so it does not burn.

Prior to serving, garnish with pine nuts and diced dates, and season with sugar and salt.

Vietnamese Chicken and Long-Grain Rice Congee

Ingredients

1/8 cup uncooked jasmine rice
1 (2.5 pound) whole chicken
3 (2 inch) pieces fresh ginger root
1 stalk lemon grass, chopped
1 tablespoon salt, or to taste
1/4 cup chopped cilantro
1/8 cup chopped fresh chives
ground black pepper to taste
1 lime, cut into 8 wedges

Directions

Place chicken in a stock pot. Pour in enough water to cover chicken. Add ginger, lemon grass, and salt; bring to a boil. Reduce heat, cover, and gently simmer for 1 hour to 1 1/2 hours.

Strain broth, and return broth to stock pot. Let chicken cool, then remove bones and skin, and tear into bite-size pieces; set aside.

Stir rice into broth, and bring to a boil. Reduce heat to medium, and cook for 30 minutes, stirring occasionally. If necessary, adjust with water or additional salt. The congee is done, but can be left to cook an additional 45 minutes for better consistency.

Ladle congee into bowls, and top with chicken, cilantro, chives, and pepper. Squeeze lime juice to taste.

Corn Rice Medley

Ingredients

1 cup chicken broth
1/2 cup uncooked long grain rice
1/4 cup chopped sweet red pepper
1 green onion, chopped
1 tablespoon olive or vegetable oil
1/2 cup frozen corn, thawed
1 tablespoon grated Parmesan cheese

Directions

In a saucepan, bring broth to a boil; add rice. Reduce heat; cover and simmer for 1- minutes. Meanwhile, in a small skillet, saute the red pepper and green onion in oil until tender. Stir into rice. Add the corn. Cover and cook for 5 minutes or until rice is tender. Sprinkle with Parmesan cheese.

Brown Rice and Black Bean Casserole

Ingredients

1/3 cup brown rice
1 cup vegetable broth
1 tablespoon olive oil
1/3 cup diced onion
1 medium zucchini, thinly sliced
2 cooked skinless boneless chicken breast halves, chopped
1/2 cup sliced mushrooms
1/2 teaspoon cumin
salt to taste
ground cayenne pepper to taste
1 (15 ounce) can black beans, drained
1 (4 ounce) can diced green chile peppers, drained
1/3 cup shredded carrots
2 cups shredded Swiss cheese

Directions

Mix the rice and vegetable broth in a pot, and bring to a boil. Reduce heat to low, cover, and simmer 45 minutes, or until rice is tender.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a large casserole dish.

Heat the olive oil in a skillet over medium heat, and cook the onion until tender. Mix in the zucchini, chicken, and mushrooms. Season with cumin, salt, and ground cayenne pepper. Cook and stir until zucchini is lightly browned and chicken is heated through.

In large bowl, mix the cooked rice, onion, zucchini, chicken, mushrooms, beans, chiles, carrots, and 1/2 the Swiss cheese. Transfer to the prepared casserole dish, and sprinkle with remaining cheese.

Cover casserole loosely with foil, and bake 30 minutes in the preheated oven. Uncover, and continue baking 10 minutes, or until bubbly and lightly browned.

Mujaddara Arabic Lentil Rice

Ingredients

1 cup dry lentils, rinsed
2 cups water
1 teaspoon salt
1 tablespoon ground cumin
1 tablespoon garlic powder
3/4 cup white rice, rinsed
3/4 cup water
1 teaspoon salt
2 tablespoons olive oil
1/4 cup vegetable oil
3 white onions, sliced into 1/4-inch rings

Directions

Combine the lentils, 2 cups water, 1 teaspoon salt, the cumin, and garlic powder in a pot over medium heat; bring to a simmer, reduce heat to low, and cook until the lentils begin to soften, 20 to 30 minutes.

Stir the rice, 3/4 cup water, 1 teaspoon salt, and the olive oil into the lentils. Cover the pot and continue cooking until the lentils and rice are tender, about 40 minutes.

Heat the cooking oil in a skillet over medium heat; cook the onions in the oil until browned, 7 to 10 minutes. Spread the onions over the rice and lentil mixture to serve.

Rice Dressing

Ingredients

1 pound Italian turkey sausage links
2 cups chopped onion
4 cups cooked rice
2 cups diced celery
8 cups bean sprouts
1 pound fresh mushrooms, sliced
2 (8 ounce) cans water chestnuts, drained
2 teaspoons poultry seasoning
1 teaspoon sage

Directions

Place sausage and onion in a large, deep skillet. Cook over medium high heat until sausage is cooked and onions are translucent.

Mix in the rice, celery, sprouts, mushrooms, water chestnuts, poultry seasoning and sage. Cook until all ingredients are warmed through.

Place dressing in a cheese cloth large enough to hold enough stuffing to fit inside turkey cavity. Any remaining dressing may be put in cheese cloth and set along side turkey while baking so as to absorb turkey drippings.

Southern Dirty Rice

Ingredients

1/4 pound chicken gizzards,
rinsed
1/2 pound chicken livers, rinsed
and trimmed
1 tablespoon vegetable oil
1 onion, finely chopped
3 cloves garlic, minced
2 cups uncooked white rice
4 cups chicken broth
salt to taste
1/2 teaspoon ground black
pepper
1/4 teaspoon cayenne pepper
1 cup thinly sliced green onions

Directions

Pulse gizzards in food processor, then pulse livers.

Heat oil in a large saucepan. Saute onion and gizzards over medium heat, stirring constantly, until meat begins to brown (about 5 minutes). Add livers and garlic and cook, stirring constantly, until brown (about 3 minutes).

Add rice and stir until coated with oil. Add broth, salt, pepper and cayenne pepper. Bring to a boil, then reduce heat to simmer. Cover and cook about 20 minutes, until rice has absorbed liquid. Sprinkle with green onion and serve.

Spanish Rice Bake

Ingredients

1 pound lean ground beef
1/2 cup finely chopped onion
1/4 cup chopped green bell pepper
1 (14.5 ounce) can canned tomatoes
1 cup water
3/4 cup uncooked long grain rice
1/2 cup chile sauce
1 teaspoon salt
1 teaspoon brown sugar
1/2 teaspoon ground cumin
1/2 teaspoon Worcestershire sauce
1 pinch ground black pepper
1/2 cup shredded Cheddar cheese
2 tablespoons chopped fresh cilantro

Directions

Preheat oven to 375 degrees F (190 degrees C).

Brown the ground beef in a large skillet over medium-high heat. Drain excess fat and transfer beef to a large pot over medium low heat.. Stir in the onion, green bell pepper, tomatoes, water, rice, chile sauce, salt, brown sugar, cumin, Worcestershire sauce and ground black pepper.

Let this simmer for about 30 minutes, stirring occasionally, then transport this to a 2-quart casserole dish. Press down firmly and sprinkle with the shredded Cheddar cheese.

Bake at 375 degrees F (190 degrees C) for 10 to 15 minutes, or until cheese is melted and bubbly. Garnish with chopped fresh cilantro.

Chicken and Rice Soup II

Ingredients

1/2 cup chopped celery
1 pound boneless chicken breast halves, cooked and diced
3 (14.5 ounce) cans chicken broth
1/2 cup water
2 cups frozen mixed vegetables
3/4 cup converted long-grain white rice
1 tablespoon dried parsley
2 teaspoons lemon and herb seasoning

Directions

Combine celery, chicken pieces, chicken broth, water, mixed vegetables, rice, parsley and herb seasoning in a slow cooker. Cover, and cook on low 6 to 8 hours. If soup is too thick, add more water to dilute and allow 15 minutes of additional cooking time.

Dirtier Rice

Ingredients

1 pound ground beef
1 medium onion, diced
1 medium red bell pepper, diced
1 stalk celery, diced
1 (5.7 ounce) package KnorrB®
Cajun SidesB„Ÿ - Dirty Rice
2 cups water

Directions

Brown ground beef in 12-inch nonstick skillet over medium-high heat, stirring occasionally; drain.

Stir in onion, red pepper and celery. Cook, stirring occasionally, 3 minutes or until vegetables are crisp-tender. Stir in KnorrB® Cajun SidesB„Ÿ - Dirty Rice and cook, stirring frequently, until rice is lightly toasted, about 2 minutes.

Add water and bring to a boil over high heat. Reduce heat to low and simmer covered until rice is tender, about 7 minutes. Serve with hot pepper sauce.

Mushroom Wild Rice

Ingredients

2 1/4 cups water
1 (10.5 ounce) can condensed
beef consomme, undiluted
1 (10.5 ounce) can condensed
French onion soup, undiluted
3 (4 ounce) cans mushroom stems
and pieces, drained
1/2 cup butter or margarine,
melted
1 cup uncooked brown rice
1 cup uncooked wild rice

Directions

In a slow cooker, combine all ingredients; stir well. Cover and cook on low for 7-8 hours or until rice is tender.

Curried Pork Chops and Cauliflower with Basmati

Ingredients

1 1/2 cups uncooked basmati rice
3 cups water
4 cups cauliflower florets
4 (4 ounce) pork chops, trimmed
1 1/2 teaspoons curry powder
salt and ground black pepper to taste
1 teaspoon olive oil
2 1/2 teaspoons curry powder
2 teaspoons all-purpose flour
1/2 cup low-sodium chicken broth
1/2 cup buttermilk
1/4 cup apple chutney
6 green onions, chopped, divided

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Meanwhile, place a steamer insert into a saucepan, and fill with water to just below the bottom of the steamer. Cover, and bring the water to a boil over high heat. Add the cauliflower, cover, and steam until just tender, 4 to 5 minutes depending on thickness. Remove from steamer and set aside.

Season the pork chops with 1 1/2 teaspoon of curry powder, salt, and pepper. Heat the olive oil in a large skillet over medium-high heat. Arrange the pork chops in the skillet and cook until the pork is no longer pink in the center, about 3 minutes on each side. Place pork chops on a platter and cover to keep warm.

Sprinkle the remaining 2 1/2 teaspoons of curry powder and flour into the same skillet. Whisk in the chicken broth, buttermilk, and apple chutney. Continue cooking until the curry has thickened. Stir in the cauliflower and half of the green onion; cook until the cauliflower is heated through. Place 3/4 cup of rice on each plate, and top each portion with a pork chop. Spoon curry sauce over pork chops, and sprinkle the remaining green onions to garnish.

Spicy Beans 'N' Rice

Ingredients

1/2 cup coarsely chopped green pepper
1/2 cup coarsely chopped onion
2 garlic cloves, minced
1 tablespoon canola oil
1 (14.5 ounce) can stewed tomatoes, cut up
1 (8 ounce) can tomato sauce
1/2 teaspoon Italian seasoning
1/4 teaspoon cayenne pepper
1/8 teaspoon fennel seed, crushed
1 (16 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can butter beans, rinsed and drained
2 1/2 cups cooked rice

Directions

In a nonstick skillet, saute the green pepper, onion and garlic in oil until tender. Stir in the stewed tomatoes, tomato sauce, Italian seasoning, cayenne and fennel seed. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. Stir in the beans. Cover and simmer 5-10 minutes longer or until beans are heated through. Serve with rice.

Mexican Bean and Rice Salad

Ingredients

2 cups cooked brown rice
1 (15 ounce) can kidney beans, rinsed and drained
1 (15 ounce) can black beans, rinsed and drained
1 (15.25 ounce) can whole kernel corn, drained
1 small onion, diced
1 green bell pepper, diced
2 jalapeno peppers, seeded and diced
1 lime, zested and juiced
1/4 cup chopped cilantro leaves
1 teaspoon minced garlic
1 1/2 teaspoons ground cumin
salt to taste

Directions

In a large salad bowl, combine the brown rice, kidney beans, black beans, corn, onion, green pepper, jalapeno peppers, lime zest and juice, cilantro, garlic, and cumin. Lightly toss all ingredients to mix well, and sprinkle with salt to taste.

Refrigerate salad for 1 hour, toss again, and serve.

Mushroom Rice

Ingredients

2 teaspoons butter
6 mushrooms, coarsely chopped
1 clove garlic, minced
1 green onion, finely chopped
2 cups chicken broth
1 cup uncooked white rice
1/2 teaspoon chopped fresh
parsley
salt and pepper to taste

Directions

Melt butter in a saucepan over medium heat. Cook mushrooms, garlic and green onion until mushrooms are cooked and liquid has evaporated. Stir in chicken broth and rice. Season with parsley, salt and pepper. Reduce heat, cover and simmer for 20 minutes.

Cheesy Wild Rice

Ingredients

1 (6 ounce) package fast-cooking
long grain and wild rice mix
4 cups milk
1 (10.75 ounce) can condensed
cream of potato soup, undiluted
8 ounces process American
cheese, cubed
1/2 pound sliced bacon, cooked
and crumbled

Directions

In a large saucepan, prepare rice according to package directions. Stir in the milk, soup and cheese. Cook and stir until cheese is melted. Garnish with bacon.

Kellogg's® Rice Krispies® Wreaths

Ingredients

3 tablespoons margarine or butter
1 (10 ounce) package regular marshmallows
1 teaspoon green food coloring
6 cups KELLOGG'S® RICE KRISPIES® Cereal
Canned frosting or decorating gel
Assorted candies

Directions

In large saucepan, melt margarine over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in food coloring.

Add KELLOGG'S® RICE KRISPIES® cereal. Stir until well coated.

Using 1/4 cup dry measure coated with cooking spray, evenly portion warm cereal mixture. Using buttered fingers, quickly shape into individual wreaths. Dot with cinnamon candies. Use prepared frosting to hold candies in place.

Mexican Rice

Ingredients

- 1 pound lean ground beef
- 1 onion, diced
- 1 green bell pepper, diced
- 1 (14 ounce) can beef broth
- 2 cups fresh corn kernels
- 1 (10 ounce) can diced tomatoes with green chile peppers
- 1 (15 ounce) can tomato sauce
- 1/2 cup salsa
- 1/2 teaspoon chili powder
- 1/2 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1 teaspoon minced cilantro
- 1 1/2 cups uncooked white rice
- 1 cup shredded Cheddar cheese

Directions

In a medium stock pot, brown the ground beef over medium heat. Drain any fat. Add onion and green pepper. Cook until onion is tender.

Stir in the beef broth, corn, tomatoes with green chile peppers and tomato sauce. Add salsa, chili powder, paprika, garlic powder, salt, pepper and cilantro. Mix thoroughly. Bring to a boil and stir in rice.

Cover and cook until rice is done, about 25 minutes.

Sprinkle Cheddar cheese over the mixture and continue cooking 10 minutes, or until cheese is melted.

Italian Ribs and Rice

Ingredients

3 pounds country style pork ribs
1 tablespoon vegetable oil
1 (14.5 ounce) can diced tomatoes, undrained
1 cup water
1 cup uncooked long grain rice
1 small green pepper, thinly sliced
1 garlic clove, minced
1 tablespoon sugar
2 teaspoons salt, divided
1/2 teaspoon Italian seasoning

Directions

In a Dutch oven, brown ribs in oil over medium-high heat. Cover and cook over low heat for 1-1/4 hours, turning occasionally. Remove ribs and set aside; drain. In the same pan, bring tomatoes and water to a boil. Stir in the rice, green pepper, garlic, sugar, 1 teaspoon salt and Italian seasoning. Place ribs over rice; sprinkle with remaining salt. Cover and cook on low for 30 minutes or until rice is tender and meat juices run clear.

Almond Rice with Raspberry Sauce

Ingredients

5 cups water, divided
2 cups uncooked long grain rice
2 teaspoons salt
2 1/2 cups milk
1 cup sugar
1 cup slivered almonds, toasted
1/4 teaspoon almond extract
3 tablespoons cornstarch
2 (10 ounce) packages frozen
sweetened raspberries, thawed
2 tablespoons lemon juice
2 cups whipping cream
fresh mint

Directions

In a large saucepan over medium heat, bring 4 cups of water, rice and salt to a boil. Reduce heat; cover and simmer for 15 minutes or until rice is tender and liquid is absorbed. Stir in milk and sugar. Bring to a boil over medium heat; reduce heat and simmer, uncovered, until milk is absorbed and rice is creamy. Remove from the heat; stir in almonds and extract. Cool slightly; cover and chill. Meanwhile, in another saucepan, combine cornstarch and remaining water; add raspberries. Bring to a boil over medium heat; boil and stir for 2 minutes or until thickened. Remove from the heat; stir in lemon juice. Cover and chill. Just before serving, whip cream until soft peaks form; fold into rice mixture. Spoon into individual serving dishes and top with raspberry sauce. Garnish with mint if desired.

The Very Best Confetti Rice

Ingredients

2 cups uncooked jasmine rice
4 cups water
1 tablespoon grated orange zest
1/2 cup dried cranberries
1/2 cup slivered almonds
1/2 cup sliced green onions

Directions

Place the rice in a saucepan, and bring water to a boil over medium-high heat. Reduce the heat, cover, and simmer, about 20 minutes. Remove from heat and let sit about 5 minutes.

Stir the orange zest, cranberries, almonds, and green onions into the rice until blended.

Herb Chicken with Rice

Ingredients

1 (19.8 ounce) box Campbell's®
Supper Bakes™ Herb Chicken
with Rice includes seasoning, rice,
baking sauce, crumb topping
2 1/2 cups hot water
2 tablespoons butter or margarine,
cut up
4 skinless, boneless chicken
breasts

Directions

Preheat oven to 375 degrees F.

Mix seasoning, hot water, butter and rice in 13x9x2-inch baking dish. Top with chicken.

Pour baking sauce over chicken. Sprinkle chicken with crumb topping.

Bake 30 minutes or until chicken reaches 160 degrees F. Stir rice before serving.

Kobbari Annam (Coconut Rice)

Ingredients

2 tablespoons coconut oil
2 tablespoons ghee (clarified butter)
1/4 cup cashews
3 dried red chile peppers
2 tablespoons skinned split black lentils (urad dal)
1 tablespoon split Bengal gram (chana dal)
1 teaspoon mustard seeds
1 teaspoon cumin seeds
1 cup grated fresh coconut
4 green chile peppers, halved lengthwise
2 sprigs fresh curry leaves
1/4 teaspoon asafoetida powder
3 cups cold, cooked white rice
salt to taste
2 tablespoons toasted sesame seeds (optional)

Directions

Heat the coconut oil and ghee together in a large skillet over medium heat; fry the cashews in the hot mixture until golden brown. Remove the cashews using a slotted spoon to a bowl; set aside. Add the red chile peppers, urad dal, chana dal, mustard seeds, and cumin seeds to the remaining oil. When the seeds begin to splutter, add the coconut, green chile peppers, curry leaves, and asafoetida powder; cook together for 1 minute before adding the rice. Season with salt. Stir the mixture, breaking the rice apart into individual grains with the back of the spoon; cook and stir until the rice is thoroughly reheated, 8 to 10 minutes. Garnish with the cashews and sesame seeds. Serve warm or at room temperature.

Spanish Rice

Ingredients

1 tablespoon vegetable oil
2 cups uncooked long-grain white rice
1/4 onion, chopped
1 green bell pepper, chopped
salt and pepper to taste
1 (14.5 ounce) can stewed tomatoes
4 cups water

Directions

In a large skillet, combine oil, rice, onion, green pepper and salt and pepper until the rice is a light brown color. Remove skillet from stove.

Mix tomatoes into the mixture. Pour in water (it should cover the entire mixture; use more if necessary). Return the skillet to the stovetop and bring the mixture to a full boil; salt and pepper to taste. When the mixture begins to boil, cover the skillet, and reduce heat to a simmer. Cook 12 to 15 minutes and never, I mean NEVER, remove the cover. After 12 to 15 minutes, turn stove off and let stand for another 12 to 15 minutes. DO NOT remove cover until the final 15 minutes has elapsed!

Dee's Mexican Rice

Ingredients

1 tablespoon vegetable oil
1 teaspoon ground turmeric
1 teaspoon garlic powder
1/2 teaspoon ground cumin
1/2 teaspoon ground coriander seed
2 teaspoons paprika
1 pinch red pepper flakes
1 pinch cayenne pepper
3 green onions
1 green bell pepper, chopped
1 cup pre-cooked corn kernels
2 small tomatoes, diced
1/4 cup ketchup
2 cups cooked rice
salt to taste

Directions

Heat oil in a wok-style pan with turmeric, garlic powder, cumin, coriander, paprika, chili flakes, and cayenne pepper. Add the green onions and the green peppers; saute 1 to 2 minutes over medium-high heat.

Add corn and tomatoes and saute until tomatoes release their juices. Add ketchup and stir until mixed.

Add rice and stir until heated thoroughly. Salt to taste.

Wild Rice Soup IV

Ingredients

2 pounds bacon
1 cup uncooked wild rice
2 cups water
1/2 cup chopped onion
1/2 cup chopped celery
1/2 cup chopped green bell pepper
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
2 (14.5 ounce) cans chicken broth
3 1/2 cups water

Directions

In a small sauce pan, cook rice with two cups of water until tender; set aside. Fry the bacon until crisp. Drain, but reserve 5 tablespoons of the grease. Crumble bacon and set aside.

Fry the onions, celery and green peppers in the bacon grease until the onions are translucent. Transfer the vegetables, rice and crumbled bacon to a 5 quart pan. Stir in the mushroom and chicken soups, chicken broth and remaining 3 1/2 cups of water. Simmer over medium heat for one hour to blend all of the flavors.

Pineapple Fried Rice

Ingredients

1 (8 ounce) can crushed pineapple with juice
4 cups water
2 cups white rice
1 tablespoon peanut or walnut oil
2 eggs, beaten
1/2 teaspoon sesame oil
1 (12 ounce) package tofu, diced
3/4 cup chopped mushrooms
3 tablespoons soy sauce
3 green onions, thinly sliced
1 cup diced carrots

Directions

Open can of crushed pineapple and drain juice into a cup.

In a medium saucepan, combine the liquid from the can of crushed pineapple with 3 cups water, bring to a boil. Add rice. Bring mixture to boil. Cover and reduce heat to simmer. Cook 25 to 30 minutes or until rice is tender.

In a non-stick wok heat the 1 tablespoon walnut or peanut oil. Add the eggs and cook without stirring, until set. Slide eggs out of the wok to a plate - cut into short, narrow strips. In the same wok, heat the sesame oil and stir fry the tofu with the mushrooms, soy sauce, green onions, and carrots for about 4 minutes. Stir in cooked rice, pineapple, and egg strips. Heat until everything is heated through.

Mark's Quick Beef Spanish Rice

Ingredients

1 cup water
1/2 cup uncooked white rice
1/2 teaspoon salt

1 1/2 pounds ground beef
salt and black pepper to taste
1/3 cup chopped onion
1/3 cup chopped green bell pepper
1 (14.5 ounce) can diced tomatoes with green chilies (such as RO*TEL®), undrained

Directions

Bring the water to a boil in a saucepan with a lid, sprinkle in the rice, stir in the salt, and cover. Reduce heat and simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

Place the ground beef in a skillet with a lid, sprinkle with salt and pepper, and brown over medium heat, breaking it up as it cooks, until the meat is crumbly and no longer pink inside, about 10 minutes. Remove the beef and skim off most of the fat from the skillet, leaving about 2 teaspoons. Stir the onion and bell pepper into the skillet with the reserved drippings, and cook and stir until the onion is translucent, about 5 minutes.

Scoop the cooked rice into the skillet, stir to break up the rice, and pour in the tomatoes and cooked ground beef. Stir everything together, cover, and cook over low heat until the flavors have blended and the dish is hot, about 10 minutes.

Sugarless Rice Pudding

Ingredients

2 cups cold 2% milk
1 (1 ounce) package sugar-free
instant vanilla pudding mix
1/4 teaspoon vanilla extract
2 cups cold cooked rice

Directions

In a bowl, whisk milk and pudding mix for 2 minutes or until slightly thickened. Add vanilla; mix well. Stir in rice. Serve immediately or cover and refrigerate.

Coconut Rice

Ingredients

2 1/2 cups Basmati rice
4 (10 ounce) cans coconut milk
1 pinch salt

Directions

In a large saucepan over high heat, combine rice, coconut milk and salt; bring to a boil.

Reduce heat, cover and simmer for 20 to 25 minutes, or until liquid is absorbed and rice is tender.

Pepper Rice and Confetti Beef

Ingredients

1 1/2 cups chicken broth
1 1/2 cups uncooked white rice
1/2 pound beef sirloin, thinly sliced
1 tablespoon vegetable oil
1/2 red bell pepper, thinly sliced
1/2 yellow bell pepper, thinly sliced
1/2 green bell pepper, thinly sliced
salt and pepper to taste
1/2 cup chopped green onion
2 tablespoons Dijon mustard
2 tablespoons honey

Directions

In a medium saucepan bring chicken broth to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Heat oil in a large skillet over medium heat, and cook the beef, red bell pepper, yellow bell pepper and green bell pepper until beef is evenly browned. Season with salt and pepper. Remove from heat.

Stir Dijon mustard and honey in the beef mixture. Stir green onions into cooked rice. Serve peppers and beef over the rice.

Taco Rice

Ingredients

1 (14.5 ounce) can chicken broth
1 (8 ounce) can tomato sauce
1 (1 ounce) package taco seasoning mix
1 1/2 cups uncooked instant rice
1 (6 ounce) can black olives, drained and chopped
1 cup shredded Cheddar cheese
1 cup sour cream

Directions

In a large pot, bring chicken broth, tomato sauce, and taco seasoning to a boil.

Stir rice into the pot, cover and remove from heat. Let the pot stand, covered, for 5 minutes.

Stir in cheese and olives; mix well. Serve with sour cream.

Cheesy Chicken and Rice

Ingredients

3 cups cooked long-grain rice
1 (10 ounce) package frozen
chopped broccoli, thawed and
drained
8 ounces fresh mushrooms, sliced
2 tablespoons butter or margarine
2 cups diced cooked chicken
1/2 cup chopped green onions
4 eggs
1 cup milk
1/2 teaspoon salt
1/2 teaspoon pepper
2 cups shredded Cheddar cheese,
divided
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted

Directions

Combine rice and broccoli; spoon into a greased 12-in. x 8-in. x 2-in. baking dish. In a large skillet, saute mushrooms in butter until tender. Remove from the heat. Add chicken and green onions; spoon over rice mixture. Beat eggs, milk, salt and pepper; pour over all. Sprinkle with 1 cup cheese. Spread soup over top. Bake, uncovered, at 350 degrees F for 30 minutes. Sprinkle with remaining cheese and bake 15 minutes longer.

Lemony Shrimp over Brown Rice

Ingredients

1 cup brown rice
1 2/3 cups water
3 tablespoons butter
3 tablespoons olive oil
2 cloves garlic, minced
1/2 cup white wine
2 tablespoons fresh lemon juice
1 1/2 pounds medium shrimp -
peeled and deveined
1/4 cup chopped fresh flat-leaf
parsley
1/2 teaspoon cornstarch

Directions

Combine the brown rice and water in a small saucepan. Bring to a boil, reduce heat to low and cook until all the water is absorbed, about 25 minutes.

Melt the butter with the olive oil in a skillet over medium heat; cook the garlic in the butter and oil until fragrant, 1 to 2 minutes. Pour in the wine and lemon juice; reduce heat to medium-low and simmer. Stir in the shrimp and cook until the shrimp turns pink, stirring regularly, 5 to 7 minutes. Sprinkle the parsley over the shrimp and cook another 2 minutes. Add the cornstarch to the liquid and stir until it thickens, about 1 minute more. Serve hot over the brown rice.

Chili Chicken 'N' Rice

Ingredients

4 boneless, skinless chicken breast halves
2 cups cooked rice
1 (15 ounce) can chili with beans
2 tablespoons taco seasoning
4 slices processed American cheese

Directions

In a nonstick skillet, brown chicken over medium heat. Spread rice in a greased 11-in. x 7-in. x 2-in. baking dish. Combine the chili and taco seasoning; spoon over the rice. Top with chicken.

Cover and bake at 350 degrees F for 25 minutes. Top with cheese slices. Bake, uncovered, for 5 minutes or until juices run clear.

Indian Spiced Rice

Ingredients

- 1 tablespoon canola oil
- 1 cup chopped onion
- 1 tablespoon minced fresh ginger root
- 1 clove garlic, minced
- 1/2 teaspoon ground coriander seed
- 1/2 teaspoon ground cardamom
- 1/4 teaspoon ground nutmeg
- 1/2 teaspoon ground cumin
- 1 1/4 cups dry jasmine rice
- 3/4 teaspoon salt
- 1/2 cup dry lentils
- 3 cups water
- 1 potato, peeled and diced
- 1 red bell pepper, chopped
- 1/2 cup green peas
- 3 tablespoons raisins
- 1 tablespoon butter (optional)

Directions

In a large skillet or saucepan, heat the oil over medium heat. Add the onions, and cook, stirring frequently until they have softened. Sprinkle in the ginger, garlic, coriander, cardamom, nutmeg, and cumin. Cook for 3 minutes more, stirring frequently.

Pour the rice into the saucepan and saute the rice with the spices for 2 minutes, stirring constantly. Pour the lentils and salt into the saucepan. Pour 3 cups of water into the pan, stir.

Place the potatoes into the pan. Bring the mixture to a boil, cover the pan and turn the heat to low. Cook for 10 minutes.

Place the bell pepper, peas, and raisins into the saucepan. Stir well, then cover the pan again. Cook 10 minutes more, or until the rice, potatoes, and lentils are tender. Stir in the butter, if you like. Serve and enjoy.

Buckshot Duck with Wild and Brown Rice Stuffing

Ingredients

1 (4 pound) whole duck, dressed, innards reserved
4 cloves garlic, crushed
3 tablespoons crushed black peppercorns
3 (.18 ounce) packets sazón seasoning
1/2 teaspoon olive oil
2 cups uncooked long grain and wild rice mix
1 cup seasoned croutons

Directions

Preheat oven to 450 degrees F (230 degrees C).

Place the duck on a rack in a roasting pan. Rub the crushed garlic and pepper under the skin of the duck. Rub the skin with 1 packet sazón seasoning.

Roast 3 hours in the preheated oven, to an internal temperature of 180 degrees F (80 degrees) C.

Place the reserved duck innards and 1 packet sazón seasoning in a saucepan with enough water to cover. Bring to a boil, reduce heat, and simmer 30 minutes, until tender.

Place the rice mix in a medium saucepan with just enough water to cover. Mix in the oil, and 1 packet sazón seasoning. Bring to a boil. Reduce heat, cover, and simmer 25 minutes, stirring occasionally.

In a bowl, mix the cooked innards, cooked rice, and croutons. Stuff the cooked duck with the mixture to serve.

Kheer (Rice Pudding)

Ingredients

2 cups coconut milk
2 cups milk
3 tablespoons white sugar
1/2 cup Basmati rice
1/4 cup raisins
1/2 teaspoon ground cardamom
1/2 teaspoon rose water (optional)
1/4 cup sliced almonds, toasted
1/4 cup chopped pistachio nuts

Directions

Bring the coconut milk, milk and sugar to a boil in a large saucepan. Add basmati rice, and simmer over low heat until the mixture thickens and the rice is tender, about 20 minutes.

Stir in the raisins, cardamom and rose water, and cook for a few more minutes. Ladle into serving bowls, and garnish with almonds and pistachios.

Broth Simmered Rice

Ingredients

1 3/4 cups SwansonB® Chicken
Broth (regular, Natural GoodnessB
„Ÿ or Certified Organic)
3/4 cup uncooked regular long-
grain white rice

Directions

Heat the broth in a 2-quart saucepan over medium-high heat to a boil.

Stir in the rice. Reduce the heat to low. Cover the saucepan and cook for 20 minutes or until the rice is tender and most of the liquid is absorbed.

Green Rice I

Ingredients

2 1/2 cups water
1 1/4 cups uncooked white rice
1 (10 ounce) package spinach,
chopped
1 egg
1 (12 fluid ounce) can evaporated
milk
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly oil a 2 quart casserole dish.

In a saucepan, combine water and rice, and bring to a boil. Reduce heat, cover, and simmer for 20 minutes. Remove from heat, and stir in the spinach, egg, evaporated milk, and cheese. Spoon into the prepared casserole dish.

Bake for 30 minutes in the preheated oven, or until middle is set.

Horchata (Cinnamon Rice Milk)

Ingredients

1 cup long grain rice, rinsed
2 quarts water
1 cinnamon stick, broken into pieces
1 teaspoon vanilla (optional)
1/2 cup white sugar

Directions

In a large saucepan, combine rice, water and cinnamon stick. Set aside for 3 hours.

After 3 hours, bring to a boil, reduce heat, and simmer for 30 minutes. Allow to cool.

Puree rice mixture in a blender until smooth. Strain through cheesecloth or a fine sieve. Flavor with vanilla and sugar to taste. Chill, and serve over ice.

April's Chicken Fried Rice

Ingredients

2 cups uncooked white rice
1 tablespoon butter
2 skinless, boneless chicken breast halves - cubed
salt to taste
2 eggs, beaten
3/4 cup sliced mushrooms
2 green onions, chopped
1 tablespoon soy sauce, or to taste

Directions

In a saucepan bring 4 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Heat butter in a large skillet over medium-high heat. Brown chicken in butter and season with salt to taste. Set chicken aside.

Transfer cooked rice to the skillet in which the chicken was cooked, stirring to brown.

In a separate skillet, scramble eggs.

To the rice add chicken, mushrooms, green onions, eggs and soy sauce to taste.

Mushroom Wild Rice

Ingredients

2 1/4 cups water
1 (10.5 ounce) can condensed
beef consomme, undiluted
1 (10.5 ounce) can condensed
French onion soup, undiluted
3 (4 ounce) cans mushroom stems
and pieces, drained
1/2 cup butter or margarine,
melted
1 cup uncooked brown rice
1 cup uncooked wild rice

Directions

In a slow cooker, combine all ingredients; stir well. Cover and cook on low for 7-8 hours or until rice is tender.

Wild Rice Zoop

Ingredients

1 cup wild rice
3 cups chicken broth
1 pound bacon, cut into small pieces
1 onion, chopped
1 pint half-and-half cream
1 cup canned mushrooms, drained
2 (10.75 ounce) cans condensed cream of potato soup
1 (5 ounce) jar processed cheese spread
2 cups water

Directions

Preheat oven to 350 degrees F (175 degrees C). Place wild rice and 3 cups broth or water in casserole dish. Bake, covered, for 1.5-2 hours. Should make 3 cups cooked rice.

Fry bacon until crisp. Drain off most of the grease and saute onion in remaining grease. Add half & half, mushrooms, potato soup, cooked wild rice, cheese, and 2 cups water. Heat thoroughly over low heat.

Simply Delicious Rice Soup

Ingredients

1/2 cup chopped celery
3 tablespoons margarine
6 tablespoons long grain rice
2 cups beef broth
3 tablespoons chopped fresh
parsley

Directions

Saute celery in butter or margarine. Cook over low heat until the celery is tender.

Mix in rice and beef broth. Cover, and simmer until the rice is tender.

Add remaining 1 cup broth, and heat to boiling. Remove from heat. Sprinkle with 3 tablespoons minced fresh parsley. Top individual servings with croutons.

Parmesan-Black Pepper Arborio Rice Pilaf

Ingredients

1 tablespoon butter
1 tablespoon olive oil
1 small onion, finely chopped
2 cups arborio rice, rinsed in a colander until water runs clear
1 quart low-sodium chicken broth
3/4 cup grated Parmesan cheese
1 teaspoon coarsely ground pepper
Salt, to taste

Directions

Heat butter and oil in a large saucepan over medium-high heat. Add onion; saute until softened, 3 to 4 minutes. Add rice; stir to coat. (Can turn off heat and let stand several hours.)

Add broth, cover, and bring to a simmer. Reduce heat to low and simmer, stirring occasionally, until stock is absorbed and rice is creamy and soft with a little "chew" at the center, about 12 minutes. Stir in cheese and pepper; add salt, if necessary. Serve hot.

Beef and Rice Dish

Ingredients

- 1 pound lean ground beef
- 1 small onion, chopped
- 1 clove garlic, minced
- 1 green bell pepper, seeded and chopped
- 1 cup uncooked long grain white rice
- 1 (14 ounce) can beef broth
- 2/3 cup water
- 1 cube beef bouillon
- 1 (12 ounce) can diced tomatoes
- 1 (11 ounce) can sweet corn, drained
- 1/2 teaspoon ground black pepper
- 1 (6 ounce) package (1 ounce each) mozzarella cheese
- 1 (16 ounce) package shredded Monterey Jack cheese

Directions

Place the ground beef, onion, garlic, and green bell pepper in a saucepan over medium heat, and cook until beef is evenly brown. Drain grease.

Mix rice, broth, water, bouillon, tomatoes, and corn into the saucepan. Season with pepper. Bring to a boil. Reduce heat to low, cover, and simmer 25 minutes. Top with mozzarella and Monterey Jack cheeses to serve.

Rice Vinegar Basting Sauce

Ingredients

3/4 cup white sugar
1/2 cup rice vinegar
1/4 cup ketchup
2 tablespoons soy sauce
1 tablespoon grated fresh ginger
1 tablespoon cornstarch
2 cloves garlic, minced

Directions

Stir the sugar, vinegar, ketchup, soy sauce, ginger, cornstarch and garlic together in a saucepan over medium-high heat until mixture boils and thickens slightly.

Golden Rice Cakes with Sweet Potato-Ginger

Ingredients

3 tablespoons canola oil
2 cloves garlic, minced
2 cups dry jasmine rice
2 1/2 cups water
1 teaspoon salt

1 sweet potato
1 (14 ounce) can coconut milk
1/2 cup orange juice
1 tablespoon minced fresh ginger root
salt and pepper to taste
1 carrot, coarsely chopped
1/2 red bell pepper, chopped
4 green onions, chopped
2 eggs, beaten
2 green onions, thinly sliced

Directions

In a saucepan with a tight-fitting lid heat 1 tablespoon of the canola oil with the garlic over medium heat for 1 minute, stirring constantly. Add the jasmine rice and stir constantly for 1 minute more. Add the 2-1/2 cups water and 1 teaspoon salt. Bring rice to a boil, then reduce the heat to low, cover the pan, and cook the rice for 15 minutes. Transfer the rice to a large bowl, and let it cool for 15 minutes

While the rice cooks, cut the sweet potato into thirds. Place the pieces in a pot, and cover them with cold water. Bring the potatoes to a boil, and cook them until they are tender, about 20 minutes. Drain and let them cool.

In a saucepan bring the coconut milk, the water or orange juice, and the minced ginger almost to a boil, then turn the heat to low and cook for 5 minutes. Remove the pan from the heat.

Peel the skin off the cooled sweet potato. Puree the sweet potato flesh with the coconut-ginger liquid in a blender or food processor. Pour the sweet-potato puree back into the saucepan and add salt and pepper.

Mince the carrot, the red pepper, and the coarsely chopped scallions in a food processor. Add 1/2 of the jasmine rice and the 2 beaten eggs; run the machine in spurts until the mixture has a mealy consistency. Put this mixture back into the bowl with the rest of the jasmine rice and mix well. Put half of this mixture into a clean bowl.

Heat two skillets or a large griddle over medium-high heat. Divide the remaining canola oil between the skillets or spread it on the griddle. Divide the rice mixture in each bowl into thirds. Form each of the six parts into a ball then place each ball in a skillet or on the griddle. Pat the ball down to form a cake about 1 1/2 inches thick. Fry the cakes for 3 to 4 minutes per side, or until they are golden brown.

Reheat the sauce, and ladle it into plates. Place a rice cake on each plate, and top with the finely chopped scallions.

Jollof Rice

Ingredients

1 tablespoon olive oil
1 large onion, sliced
2 (14.5 ounce) cans stewed tomatoes
1/2 (6 ounce) can tomato paste
1 teaspoon salt
1/4 teaspoon black pepper
1/4 teaspoon cayenne pepper
1/2 teaspoon red pepper flakes
1 tablespoon Worcestershire sauce
1 teaspoon chopped fresh rosemary
2 cups water
1 (3 pound) whole chicken, cut into 8 pieces
1 cup uncooked white rice
1 cup diced carrots
1/2 pound fresh green beans, trimmed and snapped into 1 to 2 inch pieces
1/4 teaspoon ground nutmeg

Directions

Pour oil into large saucepan. Cook onion in oil over medium-low heat until translucent.

Stir in stewed tomatoes and tomato paste, and season with salt, black pepper, cayenne pepper, red pepper flakes, Worcestershire sauce and rosemary. Cover, and bring to a boil. Reduce heat, stir in water, and add chicken pieces. Simmer for 30 minutes.

Stir in rice, carrots, and green beans, and season with nutmeg. Bring to a boil, then reduce heat to low. Cover, and simmer until the chicken is fork-tender and the rice is cooked, 25 to 30 minutes.

Turkey Wild Rice Soup II

Ingredients

2/3 cup uncooked wild rice
2 cups water

6 tablespoons butter
1/4 cup finely chopped onion
1/4 cup finely chopped celery
1/3 cup all-purpose flour
4 cups turkey broth
1/3 cup shredded carrot
2 cups chopped cooked turkey
1/2 teaspoon kosher salt, or to taste
1/2 teaspoon ground black pepper, or to taste
1/4 cup chopped slivered almonds
1/2 teaspoon lemon juice
3/4 cup half-and-half cream

Directions

Bring the wild rice and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender but not mushy, 40 to 45 minutes. Drain off any excess liquid, fluff the rice with a fork, and cook uncovered 5 minutes more. Set the cooked rice aside.

Melt the butter in a soup pot over medium heat. Cook and stir the onion and celery until the onion is translucent, about 5 minutes. Stir in the flour, and cook until it turns a pale yellowish-brown color, 3 to 5 minutes. Gradually whisk in the turkey stock until no lumps of flour remain. Stir in the carrot. Bring the mixture to a simmer, and cook, whisking constantly, until the stock is thick and smooth and the carrot is tender, about 2 more minutes.

Stir in the wild rice, turkey, salt, pepper, and almonds. Return to a simmer, and cook 2 more minutes to heat the ingredients. Stir in the lemon juice and half-and-half; bring the soup almost to a boil, and serve hot.

Rice-Crust Spinach Quiche

Ingredients

1 1/2 cups cooked brown rice
1 cup shredded reduced-fat Swiss cheese, divided
3/4 cup egg substitute, divided
1/4 teaspoon curry powder
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry
3/4 cup fat free evaporated milk
1/2 cup sliced fresh mushrooms
2 tablespoons chopped onion
1/4 teaspoon garlic powder
1/8 teaspoon pepper

Directions

Combine rice, 1/2 cup cheese, 1/4 cup egg substitute and curry powder. Press onto the bottom and up the sides of microwave-safe 9-in. pie plate. Microwave on high for 4-5 minutes or until firm. Combine the spinach, milk, mushrooms, onion, garlic powder, pepper and remaining cheese and egg substitute; pour into crust. Microwave on 50% power for 20 minutes, rotating a quarter turn every 5 minutes, or until a knife inserted near the center comes out clean.

Nutty Brown Rice Salad

Ingredients

1 cup uncooked brown rice
1 1/2 cups water
1 (15 ounce) can kidney beans,
rinsed and drained
1/4 cup chopped red onion
1/4 cup sliced fresh mushrooms
1/4 cup bite-size broccoli florets
1/4 cup chopped green bell
pepper
1/4 cup chopped red bell pepper
1/4 cup chopped yellow bell
pepper
2 tablespoons chopped raw
almonds
1/4 teaspoon coarse black pepper
2 tablespoons fat free Italian-style
dressing
1 tablespoon extra-virgin olive oil

Directions

Combine the rice and water in a small saucepan; bring to a boil over high heat. Cover, and reduce the heat to medium-low. Simmer until the rice is tender, and the liquid has been absorbed, 45 to 50 minutes. Remove from heat and allow to cool.

Place cooled rice in a large bowl. Stir in the kidney beans, red onions, mushrooms, broccoli, bell peppers, and almonds; season with pepper. Toss salad with the Italian dressing and olive oil.

Chill for at least one hour before serving.

Gandule Rice

Ingredients

1 cup vegetable oil
3 pounds pork shoulder, cubed
3 tablespoons achiote (annatto) seeds
2 cups chopped onion
2 cups chopped fresh cilantro
12 cloves garlic, crushed
2 tablespoons salt
1 teaspoon ground black pepper
2 (8 ounce) cans tomato sauce
1 (15 ounce) can pigeon peas, drained
15 ounces black olives, pitted and halved
8 cups uncooked calrose rice, rinsed
9 cups water

Directions

Heat 2 tablespoons of the oil in a large saucepan over medium high heat. Add pork and brown in oil. Meanwhile, place remaining oil in a small saucepan over medium heat and add achiote seeds. Heat until oil becomes very dark orange/red. Remove from heat and set aside.

To the browned pork add the onion, cilantro, garlic, salt and pepper. Cook to reduce veggies, then add the tomato sauce, pigeon peas and olives. Mix well. Strain achiote/oil mixture into pork mixture and stir together. Reduce heat to low and let simmer for 10 minutes.

Add uncooked rice and water to pork mixture; stir well. Raise temperature to high, cover saucepan and bring all to a boil. Stir again, reduce heat to low and cover; let cook on low about 10 minutes. Remove cover, stir again, replace cover and cook another 10 minutes; stir again. Remove from heat and allow to stand 15 minutes.

Steak and Lima Rice

Ingredients

2 tablespoons vegetable oil,
divided
1 (10 ounce) package frozen baby
lima beans, thawed
2 (15 ounce) cans tomato sauce
1 cup boiling water
1/3 cup white sugar
2 pounds beef top round steaks,
3/4 inch thick
1/4 cup all-purpose flour
salt and pepper to taste
2 cups uncooked long grain rice
4 cups water

Directions

Heat 1 tablespoon of oil in a large saucepan over medium heat. Add the lima beans, and cook until wrinkled, about 10 minutes. Pour tomato sauce over the beans and stir in 2 cups of water and sugar. Cover and simmer over low heat for 45 minutes.

Heat the remaining tablespoon of oil in a large skillet over medium-high heat. Brown steaks on each side, then pour in just enough water to cover. Place a lid on the pan and simmer for 35 to 40 minutes over medium-low heat. Spoon some of the liquid into a cup or small bowl and mix with flour until smooth. Return to the pan and simmer until gravy has thickened. Season with salt and pepper to taste.

Combine the rice and 4 cups water in a saucepan. Bring to a boil, then reduce heat to low. Cover and cook for 20 minutes, or until rice is tender.

To serve, spoon rice onto plates. Top with steak and gravy then top with lima bean sauce.

Almond Rice Seasoning Mix

Ingredients

1 cup slivered almonds, toasted
2 tablespoons dried parsley flakes
4 1/2 teaspoons dill weed
1 tablespoon dried minced onion
1 teaspoon salt
3/4 teaspoon celery seed
3/4 teaspoon garlic powder
1/2 teaspoon pepper
ADDITIONAL INGREDIENTS (for each batch):
2 cups chicken broth
1 cup long grain rice
1 tablespoon butter or margarine
1/2 teaspoon grated lemon peel

Directions

Combine the first eight ingredients. Store in an airtight container in a cool dry place for up to 3 months.

Salmon and Pesto with Rice

Ingredients

1 1/2 pounds salmon fillets, cut into 1 inch cubes
1/3 cup pesto
2 tablespoons butter
2 shallots, finely chopped
1 cup uncooked long-grain white rice
2 1/2 cups fish stock
2/3 cup dry white wine

Directions

In a medium bowl, toss salmon fillets in pesto to coat.

In a medium saucepan over medium heat, melt butter, and saute shallots until tender. Stir in rice, fish stock, and wine. Bring to a boil. Reduce heat, cover, and simmer 15 minutes.

Without stirring rice, place salmon in the saucepan. Cover, and continue cooking 25 to 30 minutes, until rice is tender and salmon is easily flaked with a fork.

Magnificent Cheesy Brown Rice

Ingredients

2 cups water
1 cup brown rice
1/2 red bell peppers, seeded and chopped
1/4 red onion, chopped
1 cup shredded low-fat Cheddar cheese

Directions

Bring the brown rice, and water to a boil in a saucepan. Reduce the heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 45 to 50 minutes.

Prepare a skillet with cooking spray and place over medium heat. Cook the bell pepper and onion until lightly browned; stir into the cooked rice. Add the Cheddar cheese and continue stirring until the cheese has melted completely.

Lentils and Rice with Fried Onions (Mujadarrah)

Ingredients

6 tablespoons olive oil
1 large white onion, sliced into rings
1 1/3 cups uncooked green lentils
3/4 cup uncooked long-grain white rice
salt and pepper to taste
1/4 cup plain yogurt or sour cream (optional)

Directions

Heat the olive oil in a large skillet over medium heat. Stir in the onions, and cook about 10 minutes, until browned. Remove from heat, and set aside.

Place lentils in a medium saucepan with enough lightly salted water to cover. Bring to a boil, reduce heat, and simmer about 15 minutes.

Stir rice and enough water to cover into the saucepan with the lentils. Season with salt and pepper. Cover saucepan, and continue to simmer 15 to 20 minutes, until rice and lentils are tender.

Mix half the onions into the lentil mixture. Top with yogurt or sour cream and remaining onions to serve.

Pumpkin Rice Pudding

Ingredients

2 quarts water
1 cup Arborio rice
4 cups skim milk
1 vanilla bean, split lengthwise
1 pinch salt
1/3 cup white sugar
1 (15 ounce) can pumpkin puree
1 teaspoon ground cinnamon
1/2 teaspoon ground ginger
1/4 teaspoon ground nutmeg
1/2 cup raisins
ground cinnamon, for garnish

Directions

Bring the water to a boil in a saucepan over high heat and add the rice. Reduce heat to medium-low and simmer, uncovered, for 7 minutes; drain well.

Using the same saucepan, bring the milk to a boil over medium-high heat. Stir in the rice, vanilla bean, and salt. Reduce the heat to medium-low and simmer, stirring frequently, until the rice is very soft and absorbs most of the milk, 15 to 18 minutes. Remove the pan from the heat, discard the vanilla bean, and stir in the sugar.

Preheat an oven to 350 degrees F (175 degrees C). Grease a 2 quart baking dish.

Pour half of the rice pudding mixture into a large bowl. Add the pumpkin puree, ground cinnamon, ground ginger, and ground nutmeg. Spoon the pumpkin rice pudding into the prepared baking dish. Mix the raisins into the remaining rice pudding mixture, and spoon it over the pumpkin rice pudding.

Bake, uncovered until firm, about 30 minutes. Serve warm, sprinkled with cinnamon if desired.

Chicken Wild Rice Soup II

Ingredients

1 cup uncooked wild rice
1 cup water

1 cup water

3 tablespoons butter
2 skinless, boneless chicken breast halves - cubed
1 onion, diced
1/2 cup chopped celery

2 (10.75 ounce) cans condensed cream of chicken soup
2 2/3 cups milk
1 (14.5 ounce) can sliced carrots
3 tablespoons sliced almonds
5 tablespoons butter
3 tablespoons dried parsley

Directions

Soak rice in 1 cup water for 6 to 8 hours. Drain.

Bring 1 cup water to a boil in a small saucepan. Stir in drained rice. Boil until water level dips below rice, 10 minutes. Set aside.

In a medium saucepan, melt 3 tablespoons butter over medium-high heat. Cook chicken, onion and celery in butter until browned and slightly crispy, 10 to 15 minutes. Set aside.

In a large pot, combine cream of chicken soup, milk, chicken mixture, carrots, almonds, 5 tablespoons butter and parsley. Bring to a boil, stirring, then reduce heat to low and stir in rice. Simmer, uncovered, 15 minutes, stirring occasionally and adding more water or milk to thin if needed. Serve at once.

COLLEGE INN® Creamy Turkey and Wild Rice

Ingredients

4 cups COLLEGE INN® Turkey
Broth
2 cups water
3 cups shredded cooked turkey
1 (4.5 ounce) package quick
cooking long grain and wild rice
with seasoning packet
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
3/4 cup all-purpose flour
1/2 cup butter
2 cups heavy cream
1 cup Del Monte® canned peas

Directions

In a large pot over medium heat, combine broth, water and turkey. Bring just to boiling, then stir in rice, reserving seasoning packet. Cover and remove from heat.

In a small bowl, combine salt, pepper and flour. In a medium saucepan over medium heat, melt butter. Stir in contents of seasoning packet until mixture is bubbly. Reduce heat to low, then stir in flour mixture by tablespoons, to form a roux. Whisk in cream, a little at a time, until fully incorporated and smooth. Cook until thickened, 5 minutes.

Stir cream mixture into broth and rice; add peas. Cook over medium heat until heated through, 10 to 15 minutes.

Chicken Bake and Rice

Ingredients

4 skinless, boneless chicken breast halves
1 (8 ounce) package cream cheese
2/3 cup white wine
2 (10.75 ounce) cans condensed cream of mushroom soup
2 tablespoons Italian-style dressing mix
2 tablespoons butter
2 cups uncooked white rice

Directions

Preheat oven to 350 degrees F (175 degrees C).

Brown the chicken breasts in the butter or margarine and 1 tablespoon of the Italian-style dressing mix. Place browned chicken breasts in a 9x13 inch baking dish.

Mix together the cream cheese and soup and stir in the wine. Pour mixture over the chicken, and bake in the preheated oven for 45 to 60 minutes. Meanwhile, prepare the rice according to package directions, using the remaining dressing mix in the cooking water. Serve the hot rice and chicken together.

Cinnamon Rice with Apples

Ingredients

3/4 cup uncooked white rice
1 1/2 cups apple juice
1 apple, cored and chopped
1/3 cup raisins
1/2 teaspoon ground cinnamon
1/4 teaspoon salt, or to taste
1/4 cup chopped fresh parsley

Directions

In a saucepan, combine rice, apple juice, chopped apple, and raisins. Season with cinnamon and salt. Bring to a boil, reduce heat to low, and cover for about 17 minutes. Lift lid, and see if rice is moist enough for your taste; if not, cook another couple minutes.

Mix in fresh parsley. Serve immediately.

Rice Cereal Energy Bars

Ingredients

- 1/2 cup sesame seeds
- 1/2 cup sunflower seeds
- 1 pinch salt
- 1/2 cup chopped dates
- 1/2 cup raisins
- 1/2 cup dried apricots
- 1/2 cup dried cherries
- 1/2 cup semisweet chocolate chips
- 1 cup rolled oats
- 7 cups crisp rice cereal
- 1 cup corn syrup
- 1 cup white sugar
- 1 1/2 cups crunchy peanut butter
- 1 cup powdered milk
- 1 teaspoon vanilla extract
- 1/2 teaspoon almond extract

Directions

Combine the sesame seeds and sunflower seeds in a dry skillet over medium heat. Cook, stirring until fragrant and toasted. Salt lightly, and set aside to cool.

Combine the dates, raisins, apricots, cherries, chocolate chips and the toasted seeds in the container of a food processor. Pulse to chop until small but not pasty. Transfer to a large bowl, and mix with oats and crisp rice cereal.

In a small glass bowl, mix together the corn syrup, sugar and peanut butter. Heat in the microwave until bubbly. Stir in the powdered milk, vanilla, and almond extract. Pour the peanut butter mixture over the bowl of cereal and goodies, and mix with a wooden spoon until everything is evenly coated.

Press the mixture into a greased 10x15 inch jellyroll pan using wet hands. Cut into squares, and allow to cool completely before removing from the pan.

Brown Rice Pudding III

Ingredients

2/3 cup brown rice
1 1/3 cups water
1 (14 ounce) can light coconut milk
1 (5 ounce) can evaporated milk
1/3 cup granular no-calorie sucralose sweetener (such as Splenda®), or more to taste
1 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/4 teaspoon ground ginger
1 tablespoon molasses
1/2 teaspoon almond extract
1 egg, beaten

Directions

Bring the brown rice and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 45 to 50 minutes.

Bring the coconut milk and evaporated milk to a simmer in a large saucepan over medium-low heat. Stir the sucralose sweetener into the mixture until dissolved. Add the cinnamon, nutmeg, ginger, and molasses to the mixture and mix well.

Temper the eggs by stirring about 2 tablespoons of the coconut mixture into the eggs; add to the mixture in the saucepan along with the almond extract. Stir the cooked rice into the mixture, breaking the grains apart with a spoon as you stir. Reduce heat to low and simmer until the mixture thickens, about 45 minutes.

Vegetables with Brown Rice

Ingredients

1/4 cup chopped walnuts
3 teaspoons canola oil, divided
1 medium sweet red pepper,
julienned
1 cup broccoli florets
1 medium zucchini, sliced
1 medium yellow summer squash,
sliced
3/4 cup frozen peas
3 tablespoons water
1 teaspoon salt
1/8 teaspoon pepper
2 cups hot cooked brown rice
3 tablespoons minced fresh
parsley

Directions

In a large nonstick skillet, saute walnuts in 1 teaspoon oil for 2 minutes or until lightly toasted. Remove and set aside.

In the same skillet, saute red pepper and broccoli in remaining oil for 1 minute. Add the zucchini and yellow squash; saute 1 minute longer. Stir in the peas, water, salt and pepper. Reduce heat; cover and simmer for 5 minutes or until vegetables are tender.

Combine the rice and parsley on a serving platter or in a serving bowl. Top with vegetable mixture and toasted walnuts.

Easy Pumpkin Rice

Ingredients

4 cups instant rice
4 cups water
1 (29 ounce) can pumpkin puree
1 1/2 teaspoons pumpkin pie
spice
1 1/2 cups brown sugar
1/2 cup butter
salt to taste

Directions

Combine the rice and water in a large saucepan over medium heat; bring to a boil; cover and reduce heat to medium-low; simmer until the water is completely absorbed, 15 to 20 minutes.

Stir together the pumpkin puree, pumpkin pie spice, brown sugar, butter, and salt in a separate saucepan over medium-low heat. Cook until warm. Stir pumpkin mixture into cooked rice.

Italian Rice Balls

Ingredients

2 eggs
1/3 cup grated Parmesan cheese
1 tablespoon dried parsley
1/4 teaspoon freshly ground black pepper
1 teaspoon salt
1 quart water
1 teaspoon salt
1 cup uncooked white rice
1 1/2 cups dried bread crumbs
2 cups olive oil

Directions

In a medium bowl, whisk together eggs, cheese, parsley, pepper, and 1 teaspoon salt. Cover and refrigerate.

Pour water and 1 teaspoon salt into a large saucepan and bring to a boil. Stir in rice and reduce heat to low. Cook rice until water is almost absorbed, stirring frequently. Remove from heat and slowly pour in egg mixture, stirring rapidly to prevent egg from scrambling. Allow rice mixture to cool for 1 hour.

Pour bread crumbs into a pile on one end of a cutting board. Dampen hands and roll rice mixture into 1 inch balls, then coat each one with bread crumbs.

In a small, deep skillet, heat olive oil to 350 degrees F (175 degrees C). (Should have enough oil to completely cover rice balls.) Fry rice balls 6 at a time, turning as needed to ensure even browning. Drain on paper towels and serve warm.

Chicken and Rice Casserole I

Ingredients

1 cup uncooked white rice
1 (1 ounce) package dry onion
soup mix
2 (10.75 ounce) cans condensed
cream of mushroom soup
1 (4.5 ounce) can sliced
mushrooms
1 cup milk
6 skinless, boneless chicken
breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl mix the rice, dry onion soup mix, cream of mushroom soup, mushroom pieces and milk.

Place the chicken pieces in a 9x13 inch baking dish and pour the mushroom mixture over the chicken. Cover and bake in the preheated oven for 1 hour. Uncover and bake for 15 more minutes.

Orange-Glazed Chicken with Rice

Ingredients

1/2 cup currant jelly
1/2 cup cold water, divided
1/4 cup orange juice concentrate
2 tablespoons cornstarch
1 teaspoon dry mustard
1 dash hot pepper sauce
1/2 cup all-purpose flour
1/4 teaspoon salt
1 (3 1/2) pound broiler-fryer chicken, cut up
2 tablespoons vegetable oil

RICE:

1 cup diced celery
1/4 cup chopped onion
2 tablespoons butter or margarine
1 1/3 cups water
1 1/3 cups uncooked instant rice
2 tablespoons orange juice concentrate
1/2 teaspoon salt

Directions

In a saucepan, combine jelly, 1/4 cup water and concentrate. Cook and stir on low until jelly is melted. Combine cornstarch and remaining water; gradually stir into jelly mixture along with mustard and hot pepper sauce. Bring to a boil, stirring constantly. Cook about 2 minutes more; remove from heat and set aside. Combine flour and salt; dredge chicken. In a skillet over medium heat, brown chicken in oil. Place in a greased 13-in. x 9-in. x 2-in. baking dish. Pour sauce over chicken. Cover and bake at 350 degrees F for 20 minutes. Baste with sauce. Bake, uncovered, 45 minutes longer or until juices run clear. Meanwhile, in a saucepan, saute celery and onion in butter until crisp-tender. Add water; bring to a boil. Stir in rice, concentrate and salt. Cover and remove from the heat; let stand 5-7 minutes or until water is absorbed. Serve chicken over rice.

Rice on the Grill

Ingredients

1 1/3 cups uncooked instant rice
1/3 cup sliced fresh mushrooms
1/4 cup chopped green pepper
1/4 cup chopped onion
1/2 cup chicken broth
1/2 cup water
1/3 cup ketchup
1 tablespoon butter or margarine

Directions

In a 9-in. round aluminum foil pie pan, combine the first seven ingredients. Dot with butter. Cover with heavy-duty foil; seal edges tightly. Grill, covered, for 14-15 minutes or until liquid is absorbed. Fluff with a fork and serve immediately.

Asparagus-Zucchini Rice

Ingredients

1/2 tablespoon butter
1 onion, chopped
10 spears fresh asparagus,
trimmed and cut into 2 inch pieces
1 zucchini, sliced
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1/4 teaspoon dried thyme
1/8 teaspoon garlic powder
1 pinch cayenne pepper
salt and pepper to taste
2 cups water
1 cup uncooked long-grain white
rice

Directions

In a medium saucepan over medium heat, melt the butter and saute the onion for about 2 minutes. Stir in asparagus and zucchini, and saute 5 minutes, or until tender. Season with oregano, basil, thyme, garlic powder, cayenne pepper, salt, and pepper. Cook and stir until vegetables are coated with the seasonings.

Pour water into the vegetable mixture, and stir in rice. Reduce heat, cover, and simmer 20 minutes, until the rice is tender.

Spanish Rice II

Ingredients

2 tablespoons vegetable oil
1 cup uncooked white rice
1 onion, chopped
1/2 green bell pepper, chopped
2 cups water
1 (10 ounce) can diced tomatoes
and green chiles
2 teaspoons chili powder, or to
taste
1 teaspoon salt

Directions

Heat oil in a deep skillet over medium heat. Saute rice, onion, and bell pepper until rice is browned and onions are tender.

Stir in water and tomatoes. Season with chili powder and salt. Cover, and simmer for 30 minutes, or until rice is cooked and liquid is absorbed.

Chilled Asiago Rice Salad

Ingredients

1 1/4 cups MarzettiB® Asiago
Peppercorn Dressing
2 (8 ounce) packages instant
microwaveable brown and wild
rice blend, prepared
1 (15 ounce) can garbanzo beans,
rinsed and drained
1 cup frozen peas, thawed by
running under water and drained
1 cup diced red onion (1/4-inch
pieces)
1/4 cup fresh chopped parsley
1 red pepper, diced

Directions

In a large mixing bowl, combine all ingredients and toss with Marzetti Asiago Peppercorn Salad Dressing. Season with salt and serve. This recipe can be chilled for 1 hour prior to serving. Store remaining portion covered in the refrigerator.

Upside Down Chicken Rice

Ingredients

1 (6 pound) whole chicken, skin removed and cut into pieces
1 medium onion, chopped
2 cinnamon sticks
4 carrots, peeled and cut into large chunks
1 1/4 cups canola oil
4 1/2 cups long grain rice, rinsed and drained
1 teaspoon ground cinnamon
1 teaspoon ground black pepper
salt to taste
5 cups chicken broth
3/4 cup chopped almonds
3/4 cup canola oil, divided
1/4 cup pine nuts

Directions

Trim any fat off the chicken and wash with water. Place the chicken, onion, cinnamon sticks, and carrots in a pot; fill with water, and boil until the chicken and carrots are done. Reserve the broth, chicken, and carrots.

Remove bones from chicken. Warm 1 1/4 cup canola oil in a large pot over medium-high heat. Place chicken and carrots in the pot; fry for 2 minutes.

In a bowl, stir together the rice, ground cinnamon, pepper, and salt. Pour the rice mixture evenly across the top of the chicken without stirring into the chicken. Pour in the chicken broth. Bring to a boil. Cover, reduce heat to medium, and simmer until rice is tender, 20 to 35 minutes.

Heat 1/2 cup canola oil in a skillet over medium heat. Stir in chopped almonds, and fry until golden. Remove almonds to paper towels, and drain oil.

Heat 1/4 cup canola oil in a skillet over medium heat. Stir in pine nuts, and cook until golden. Drain oil, and remove pine nuts to paper towels.

Over a large dish or tray, flip the rice pot upside down, and release the contents onto the tray or dish. Arrange the almonds and pine nuts on top.

Festive Wild Rice

Ingredients

1 (6 ounce) package uncooked
wild rice
1 cup frozen green peas, thawed
1/2 cup dried cranberries

Directions

Prepare rice according to package directions.

Microwave peas on high for 2 minutes, or until heated through.

Fold warm peas and cranberries into cooked rice.

Easy Lemon Chicken and Rice

Ingredients

1 1/2 teaspoons cornstarch
1/4 teaspoon garlic powder
1/4 teaspoon grated lemon peel
3/4 cup chicken broth
4 teaspoons lemon juice
1/2 cup julienned sweet red pepper
1/2 cup thinly sliced zucchini
1 tablespoon butter or margarine
3/4 cup uncooked instant rice
3/4 cup cubed cooked chicken breast

Directions

In a bowl, combine cornstarch, garlic powder and lemon peel. Stir in broth and lemon juice until smooth; set aside. In a 3-cup microwave-safe dish, cook pepper and zucchini in butter until crisp-tender. Stir in broth mixture and rice. Cover; microwave on high for 4 minutes. Stir in chicken. Cover and let stand for 5 minutes; fluff rice. Cook 30-45 seconds, until heated through.

Southwestern Rice

Ingredients

1 medium green pepper, diced
1 medium onion, chopped
2 garlic cloves, minced
1 tablespoon olive or canola oil
1 (14.5 ounce) can reduced-sodium chicken broth
1 cup uncooked long grain rice
1/2 teaspoon ground cumin
1/8 teaspoon ground turmeric
1 (15 ounce) can black beans, rinsed and drained
1 (10 ounce) can diced tomatoes and green chilies, undrained
1 (10 ounce) package frozen corn, thawed

Directions

In a large nonstick skillet, saute the green pepper, onion and garlic in oil for 3 minutes. Stir in the broth, rice, cumin and turmeric; bring to a boil. Reduce heat; cover and simmer for 15 minutes or until rice is tender. Add beans, tomatoes and corn; heat through.

Sweet Pepper Rice

Ingredients

1/2 cup uncooked long grain rice
1 clove garlic, minced
1 tablespoon butter
1 cup chicken broth
1/4 cup chopped sweet red pepper
1/4 cup chopped green pepper
1/2 teaspoon dried oregano
1/8 teaspoon salt
1 pinch pepper
Minced fresh parsley

Directions

In a small skillet or sauce pan, saute the rice and garlic in butter until rice is browned. Add broth; bring to a boil. Reduce heat; add the peppers, oregano, salt and pepper. Cover and simmer for 15 minutes or until rice is tender. Fluff with a fork. Sprinkle with parsley.

Chicken and Wild Rice Soup

Ingredients

1 (4.5 ounce) package quick cooking wild rice and chicken flavor mix
2 boneless chicken breast halves, cooked and cubed
3 cups chicken broth
1 (16 ounce) package frozen pearl onions
1 cup sliced mushrooms
1 stalk celery, diced
2 tablespoons chopped fresh parsley
salt and pepper to taste
1 cup half-and-half cream

Directions

Prepare rice mix according to package directions.

In a large pot, combine 1 1/2 cups prepared rice mix, cooked chicken, broth, onions, mushrooms, celery, parsley, salt and pepper. Bring to a boil, then reduce heat and simmer 20 minutes.

For a thicker soup, stir in half-and-half and cook 5 minutes more.

Wild Rice Stuffed Acorn Squash

Ingredients

2 acorn squash, halved and seeded
1 (6 ounce) package dry corn bread stuffing mix
2 teaspoons butter
1 onion, diced
1 clove garlic, minced
1 cup chopped fresh mushrooms
1 cup long grain and wild rice mix
2 sprigs fresh sage, chopped
2 cups vegetable stock

Directions

Preheat an oven to 350 degrees F (175 degrees C). Lightly grease 2 baking pans, and place the cleaned-out squash, cut sides down, into the pans. Bake in the preheated oven until barely soft to the touch, about 25 minutes.

Make the stuffing mix as instructed on the package, and set aside.

Melt the butter over medium heat in a saucepan, and cook and stir the onion and garlic until the onion is translucent, about 10 minutes. Stir in the mushrooms, and cook and stir until they give up their juice, about 5 more minutes. Add the rice mix and sage, and cook and stir the rice and vegetables until the vegetables begin to brown, about 5 minutes. Pour in the vegetable stock, stir to combine, cover, and reduce heat. Simmer the rice mixture until tender, 30 to 40 minutes.

Lightly mix the cooked rice mixture with the stuffing in a bowl, and pile the mixture into the centers of the squash without packing it. Return the stuffed squash to the oven and bake until the squash are tender and the stuffing is hot, about 15 more minutes.

Spanish Rice

Ingredients

2/3 cup uncooked instant rice
2/3 cup chicken broth
1/4 cup chopped green pepper
2 tablespoons chopped celery
2 tablespoons chopped onion
1/8 teaspoon minced garlic
2 tablespoons water
1/2 cup chopped fresh tomato
1/4 teaspoon seasoned salt
1/8 teaspoon chili powder
1/8 teaspoon pepper

Directions

Cook rice according to package directions, using broth instead of water; set aside. In a small skillet, saute the green pepper, celery, onion and garlic in water until tender. Add the tomato, seasoned salt if desired, chili powder, pepper and cooked rice. Cook 3-4 minutes or until heated through.

Ginger Shrimp with Fried Rice

Ingredients

2 2/3 cups water
1 1/3 cups uncooked white rice
2 tablespoons sesame oil
1 tablespoon butter
1/4 cup snow peas
1/4 cup whole kernel corn,
drained
3/4 pound cooked shrimp -
peeled and deveined

1/3 cup orange juice
1/4 cup fresh lime juice
2 tablespoons minced onion
2 teaspoons honey
2 teaspoons minced fresh ginger
root
1 clove minced garlic
3/4 cup chicken broth
1 teaspoon cornstarch
1 teaspoon butter

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large skillet over high heat, add sesame oil and allow it to get hot. Add rice and 1 tablespoon of butter. Saute for three minutes.

Stir in the snow peas and corn. Saute until rice begins to brown slightly. Add shrimp to top of rice. Reduce heat to low and cover to keep warm.

In a mixing bowl, whisk together the orange and lime juices, onion, honey, ginger root and garlic. Mix thoroughly. Spoon enough of the mixture to coat the shrimp.

In a saucepan over high heat, combine the remaining juice mixture with chicken broth and cornstarch. Bring to a boil and reduce heat. Simmer until thickened. Stir in 1 teaspoon of butter. Serve over the rice and shrimp.

Curried Walnut Rice Salad

Ingredients

1 3/4 cups brown rice, cooked and cooled
1 medium cucumber, diced
1/2 cup chopped onion
1 large carrot, shredded
1 tablespoon minced fresh parsley
3 tablespoons fat-free mayonnaise
2 tablespoons canola oil
1 tablespoon lemon juice
2 teaspoons honey
1 teaspoon curry powder
2 garlic cloves, minced
1 teaspoon salt
1/4 teaspoon pepper
1/2 cup chopped walnuts, toasted
4 medium tomatoes, cut into wedges

Directions

In a large bowl, combine the first five ingredients. In another bowl, whisk mayonnaise, oil, lemon juice, honey, curry powder, garlic, salt and pepper; stir into rice mixture. Just before serving, stir in nuts. Garnish with tomatoes.

Rice and Hot Dogs Soup

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
1 1/2 cups uncooked white rice
8 servings hot dogs, sliced thick
1 (6 ounce) can tomato paste
water to cover
1 tablespoon paprika
2 1/2 tablespoons chicken
bouillon granules
1 teaspoon ground turmeric
1/2 teaspoon ground cumin
1 tablespoon dried parsley
salt and pepper to taste

Directions

Heat the oil in a large pot over medium heat. Add the onion and saute for 5 minutes. Add the rice and saute for 1 more minute, or until onion is tender. Add the hot dogs and the tomato paste OR diced tomatoes. Cover mixture completely with water.

Stir in the paprika, chicken bouillon granules, turmeric, cumin and parsley and season with salt and pepper to taste. Continue to cook over medium heat for 20 minutes, or until rice is completely cooked.

Brown Rice Salad

Ingredients

- 1 2/3 cups uncooked brown rice
- 2 1/2 cups water
- 1 cup low fat sour cream
- 1 tablespoon red wine vinegar
- 1 tablespoon fresh lime juice
- 2 teaspoons honey
- 1/2 teaspoon ground cumin
- 1/4 teaspoon chili powder
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper
- 2 slices bacon
- 1 cup diced red bell pepper
- 1 cup chopped green onions
- 1/2 cup frozen green peas, thawed
- 1/4 cup toasted almond slices
- 2 tablespoons chopped cilantro

Directions

Place rice and water in a medium saucepan, and bring to a boil. Reduce heat to low, cover, and simmer 45 to 60 minutes.

In a medium bowl, mix the sour cream, red wine vinegar, lime juice, honey, cumin, chili powder, salt, and pepper. Refrigerate until ready to use.

Place bacon in a skillet. Cook over medium high heat until evenly brown. Drain, crumble, and set aside.

In a large bowl, mix the rice, dressing mixture, bacon, bell pepper, green onions, peas, almonds, and cilantro. Chill at least 1 hour before serving.

Green Rice III

Ingredients

2 tablespoons olive oil
2 bunches green onions, sliced,
white parts and tops separated
2 jalapeno peppers, seeded and
minced
2 tablespoons sherry
2 cups uncooked long-grain rice
salt to taste
1 teaspoon black pepper
2 cups chicken broth
1 1/2 cups water
1/2 cup minced cilantro
1/2 cup minced parsley

Directions

Heat olive oil in a large skillet over medium heat. Sauté the white parts of the green onions with the jalapeños for 5 minutes; do not brown.

Stir in the sherry, rice, salt and pepper. Pour in the broth and water; bring to a boil. Cover, reduce heat to low, and cook until rice is tender and liquid is absorbed, about 20 minutes.

Fluff with a fork and stir in cilantro, parsley and tops of green onions. Transfer to a warm serving dish and serve immediately.

Quick Black Beans and Rice

Ingredients

1 tablespoon vegetable oil
1 onion, chopped
1 (15 ounce) can black beans,
undrained
1 (14.5 ounce) can stewed
tomatoes
1 teaspoon dried oregano
1/2 teaspoon garlic powder
1 1/2 cups uncooked instant
brown rice

Directions

In large saucepan, heat oil over medium-high. Add onion, cook and stir until tender. Add beans, tomatoes, oregano and garlic powder. Bring to a boil; stir in rice. Cover; reduce heat and simmer 5 minutes. Remove from heat; let stand 5 minutes before serving.

Slow Cooker Lime Chicken with Rice

Ingredients

1 1/4 pounds skinless, boneless chicken breast halves
1/3 cup lime juice
2 cups chicken broth
1 clove garlic, minced
1/2 teaspoon dried thyme leaves
1/4 teaspoon ground black pepper
2 tablespoons butter
2 cups uncooked instant rice

Directions

Place the chicken breasts into a slow cooker; pour in the lime juice and chicken stock. Add the garlic, thyme, pepper, and butter.

Cover, and cook on Low until the chicken is very tender, 8 to 10. Stir in the rice during the last 15 minutes of cooking time.

My Mom's Sausage & Rice Casserole

Ingredients

1 pound pork sausage, sliced
1/2 onion, chopped
1 stalk celery, chopped
1 green bell pepper, chopped
1/2 cup uncooked long grain white rice
1 (4.5 ounce) package chicken noodle soup mix
2 cups hot water
1/2 cup slivered almonds

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large skillet over medium high heat, combine the sausage, onion, celery and green bell pepper and saute for 5 minutes. Drain any excess fat.

Stir the dry rice in with the sausage and vegetables, then add the water and the soup mix. Transfer this mixture to a lightly greased 2 quart casserole dish and top with the almonds.

Bake, covered, at 350 degrees F (175 degrees C) for 90 minutes.

Glo's Sausage Fried Rice

Ingredients

1 pound ground pork sausage
5 eggs, beaten
3 tablespoons vegetable oil
1/2 head cabbage, cored and shredded
3 carrots, chopped
6 cups cooked white rice, cold
1/4 cup soy sauce, or to taste
1 (14.5 ounce) can bean sprouts, drained
1 (6 ounce) package frozen green peas, thawed
ground black pepper to taste
3 green onions, chopped

Directions

In a skillet over medium-high heat, cook the sausage until evenly browned. Drain, and remove sausage from the pan. In the same pan, using the remaining coating of grease from the sausage, scramble the eggs, stirring frequently until cooked through. Set aside.

Heat the oil in a very large skillet or electric skillet over medium-high heat. Stir fry the cabbage and carrots just until the cabbage has wilted. Add the cold rice, and fry, stirring so that there are no clumps. Mix in the sausage and pour in some soy sauce. Stir in bean sprouts, peas, and eggs, mixing well so there are no big chunks of egg. Season with pepper, and stir in green onions just before removing from the heat. Adjust soy sauce to taste, and serve.

Slow Cooker Pork Chops and Rice

Ingredients

4 boneless, center cut pork chops
1/3 cup uncooked brown rice
2/3 cup uncooked white rice
1/2 cup chopped onion
1/4 cup butter
8 ounces green peas
1 (5 ounce) can sliced water chestnuts, drained
4 ounces fresh mushrooms, sliced
1/2 cup water
10 ounces beef broth
1 tablespoon Worcestershire sauce
1 (1 ounce) envelope dry onion soup mix
1/2 teaspoon pepper

Directions

In a large skillet over medium heat, brown pork chops on both sides.

Lightly spray the slow cooker with cooking spray. Then place brown and white rice, onion, butter, peas, water chestnuts, and mushrooms in the slow cooker. Pour in water, broth, and Worcestershire sauce. Stir in onion soup mix, season with pepper, and top with pork chops.

Cover, and cook on Low setting for 7 to 9 hours, or on High setting for 4 to 5 hours.

Saffron Rice

Ingredients

2 cups uncooked long-grain rice
3/4 teaspoon crushed saffron threads
4 tablespoons butter
6 whole cardamom seeds
4 whole cloves
3 cinnamon sticks
1 onion, chopped
3 cups boiling vegetable broth
1 teaspoon salt

Directions

Cover rice with cold water and set aside to soak for 30 minutes.

Soak saffron threads in 2 tablespoons boiling water.

Melt butter in a large saucepan over medium heat; add cardamom, cloves and cinnamon and fry 2 minutes, stirring occasionally. Stir in onion and saute, stirring occasionally, until golden brown. Stir in the rice, reduce heat to low and simmer for 5 minutes, stirring constantly.

Pour in the boiling broth and stir in the salt and saffron.

Cover and cook until rice is cooked and all liquid is absorbed, about 40 minutes.

Rice Casserole with Cheese and Almonds

Ingredients

4 cups uncooked white rice
1/2 cup butter
4 green onions, chopped
2 (10.75 ounce) cans condensed cream of mushroom soup
1 (4 ounce) jar sliced mushrooms
1 cup slivered almonds
10 ounces shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large saucepan bring 8 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Meanwhile, in a small saucepan over medium heat, melt butter and saute green onions. Stir in soup. Combine soup mixture with cooked rice and stir in mushrooms and almonds; mix well. Spoon half of the mixture into a 1 1/2 quart casserole dish. Sprinkle half of the cheese over the mixture, then repeat the layers.

Bake in preheated oven for 20 minutes, or until cheese is melted.

Southwestern Bean and Rice Salad

Ingredients

3 cups cooked long-grain rice,
cooled
1 (16 ounce) can kidney beans,
rinsed and drained
1 medium green pepper, diced
1 (2.25 ounce) can sliced ripe
olives, drained
1/3 cup lime juice
1/4 cup chopped green onions
2 tablespoons canola oil
1 tablespoon minced fresh cilantro
2 garlic cloves, minced
1/2 teaspoon salt
1/2 teaspoon ground cumin

Directions

In a large bowl, combine the rice, beans, green pepper and olives. In a jar with a tight-fitting lid, combine the remaining ingredients; shake well. Pour over rice mixture and toss to coat. Cover and refrigerate for 1 hour or until chilled. Toss before serving.

Holiday Wild Rice

Ingredients

3 tablespoons chopped onion
3 tablespoons chopped sweet red pepper
2 green onions, thinly sliced
3 tablespoons olive or vegetable oil
2 (6 ounce) packages long grain and wild rice mix
2 1/3 cups water
1 (14.5 ounce) can beef broth
dash cayenne pepper

Directions

In a large saucepan, saute the onion, red pepper and green onions in oil until tender. Stir in the rice mixes with contents of seasoning packets, water, broth and cayenne. bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until the rice is tender and liquid is absorbed.

Singapore Chicken Rice

Ingredients

1 (4 pound) whole chicken
3 cloves garlic
2 (1 inch) pieces fresh ginger root, peeled
2 green onions
1/2 teaspoon salt
2 tablespoons sesame oil

3 tablespoons vegetable oil
1 tablespoon sesame oil
2 shallots, finely chopped
5 cloves garlic, minced
1 (1 inch) piece fresh ginger root, peeled and chopped
1/2 cup chopped cilantro
4 cups chicken stock
1/2 teaspoon salt
3 cups long grain rice, rinsed and drained

cilantro sprigs
sliced green onion
1 cucumber, thinly sliced
2 fresh tomatoes, chopped

Directions

Bring a large pot of water to a boil. Crush 3 cloves of garlic and 2 pieces of ginger, and place them into the cavity of the chicken. Tie the green onions into a knot, and place them into the chicken along with 1/2 teaspoon of salt. Carefully submerge the chicken breast side down into the water.

Bring to a boil, then cover and remove from heat. Let stand covered for 40 minutes, turning the chicken over half way through.

While the chicken is cooking, heat the vegetable oil and 1 tablespoon of sesame oil in a large saucepan over medium heat. Fry the shallots, ginger, and garlic in the oil until fragrant. Add cilantro and rice, and cook, stirring until toasted. Pour in chicken stock and season with salt. Bring to a boil, then cover and reduce heat to low. Simmer until rice is tender and 'steam holes' appear in the surface of the rice, about 20 minutes.

When the chicken is done cooking, remove it from the pot, and place under cold running water to tighten the skin. Rub the outside with sesame oil, and chop into pieces. Place pieces on a serving platter, and garnish with cilantro, green onion, cucumber and tomato. Serve with rice.

Brown Rice Bake

Ingredients

2 1/4 cups cooked brown rice
1 (10 ounce) package frozen peas, thawed
1/2 pound processed cheese food (eg. Velveeta), cubed
1 (4.5 ounce) jar sliced mushrooms, drained

Directions

In a large bowl, combine all ingredients. Transfer to a greased 1 -1/2-qt. baking dish. Cover and bake at 350 degrees F for 25-30 minutes or until heated through.

Rice Pudding in a Slow Cooker

Ingredients

1 cup uncooked glutinous white rice
1 cup white sugar
2 (12 fluid ounce) cans evaporated milk
1 teaspoon vanilla extract
1 ounce cinnamon stick
1 teaspoon ground nutmeg

Directions

Place the rice, sugar, evaporated milk, vanilla, cinnamon stick, and nutmeg into a slow cooker. Cover, and cook on Low for 1 1/2 hours, stirring occasionally. Remove cinnamon stick, and serve warm.

Pumpkin Rice Pudding

Ingredients

4 cups milk
1 (15 ounce) can solid pack pumpkin
3/4 cup sugar
1 teaspoon ground cinnamon
1/2 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon ground cloves
2 eggs, beaten
3 cups cooked rice
1/2 teaspoon vanilla extract
Vanilla ice cream (optional)

Directions

In a large saucepan, combine the first seven ingredients. Bring to a boil over medium heat, stirring constantly. Gradually stir a small amount of eggs; return all to the pan. Bring to a gentle boil, stirring constantly. Remove from the heat. Stir in rice and vanilla.

Pour into a greased 13-in. x 9-in. x 2-in. baking dish. Bake, uncovered, at 375°deg, for 25-30 minutes or until a knife inserted near the center comes out clean. Serve warm with ice cream if desired. Refrigerate leftovers.

Mushroom Onion Rice

Ingredients

2 tablespoons margarine
1 cup long-grain white rice
1 (10.5 ounce) can condensed
French onion soup
1 (4 ounce) can canned
mushrooms, drained
2 cups water

Directions

Melt margarine in a saucepan over medium heat. Stir in rice and cook just until lightly browned. Mix in soup, mushrooms and water. Bring to a boil. Reduce heat to low, cover and simmer 25 minutes.

Chinese Sticky Rice Cake

Ingredients

1 (16 ounce) box sweet rice flour (mochiko)
1 cup canola oil
2 1/2 cups milk
1 1/2 cups white sugar
1 teaspoon baking powder
3 eggs, beaten
1/2 (18.75 ounce) can sweetened red bean paste
2 tablespoons toasted sesame seeds

Directions

Preheat an oven to 325 degrees F (165 degrees C). Lightly grease a 9x13 inch baking pan.

Mix rice flour, canola oil, milk, sugar, and baking powder in a large bowl. Stir in the beaten eggs. Pour the mixture into the baking pan. Drop small spoonfuls of the red bean paste into the flour mixture about 1 to 2 inches apart, making sure that the red bean paste is covered by the flour mixture. Sprinkle with toasted sesame seeds.

Bake in the preheated oven until a toothpick inserted into the center comes out clean, about 55 minutes. Cool in the pans for 10 minutes before removing to cool completely on a wire rack.

Indian Rice (Pulao)

Ingredients

1/4 teaspoon saffron threads or ground turmeric
6 cups boiling water
1/2 cup vegetable shortening
2 medium onions, chopped
2 (1 inch) pieces cinnamon stick
4 whole cloves
1 teaspoon ground ginger
2 tablespoons ground cumin
1 teaspoon garlic powder
10 cardamom seeds
4 1/2 cups long-grain white rice
1 cup plain yogurt
2 teaspoons salt

Directions

Place saffron threads into boiling water, set aside to steep.

Melt the vegetable shortening in a large pot over medium-high heat. Stir in the onions, and cook until golden, about 5 minutes. Season with cinnamon sticks, cloves, ginger, cumin, garlic powder, and cardamom seeds. Cook for 3 to 4 minutes to release the flavor, stirring constantly.

Pour in the rice and cook for 10 minutes, stirring constantly. Add the yogurt, saffron water, and salt. Bring to a simmer, then reduce heat to low. Cover pot with a cloth folded into 4 layers. Place a lid over the cloth and cook until the rice is done, about 20 minutes. Remove the cinnamon sticks, cloves, and cardamom seeds before serving.

Cajun Wild Rice

Ingredients

1 cup uncooked wild rice
1 (14 ounce) can chicken broth
1/4 cup water
1/2 pound andouille sausage,
diced
1/2 cup diced sweet onion
1 cup chopped fresh mushrooms
1 tablespoon minced garlic
1 (10.75 ounce) can condensed
cream of mushroom soup

Directions

In a saucepan, combine the wild rice, chicken broth, water, sausage, onion, mushrooms and garlic. Bring to a boil, then reduce heat to low, cover, and simmer for 25 to 30 minutes, or until rice is tender. Remove from the heat, and stir in the cream of mushroom soup. It's that easy!

Indian Spiced Rice Treats

Ingredients

1/2 cup unsalted butter
1 (10 ounce) package miniature marshmallows
6 cups crispy rice cereal
1 teaspoon ground cardamom
1 cup chopped unsalted cashew nuts
1 cup golden raisins

Directions

In a large bowl, toss together the cereal, cashew nuts and raisins. Melt the butter in a large pan over medium heat. Stir in the marshmallows and cardamom until smooth. Pour in the cereal mixture, and stir until evenly coated. Spread evenly in a greased baking dish, and pat down lightly. Cool, and cut into squares.

Flavorful Rice Dressing

Ingredients

7 slices day-old bread, torn
1 cup torn corn bread
2/3 cup hot water
1/2 cup thinly sliced celery
1/2 cup chopped onion
1/2 cup sliced fresh mushrooms
1 tablespoon vegetable oil
1 cup firmly packed sliced fresh spinach
1 cup cooked long-grain rice
1/2 cup cooked wild rice
1/2 cup orange juice
1 egg, beaten
2 teaspoons rubbed sage
1/2 teaspoon dried thyme
1/2 teaspoon salt
1/4 teaspoon sugar
1/4 teaspoon pepper

Directions

In a large bowl, lightly toss bread and water. In a skillet, saute celery, onion and mushrooms in oil until tender, stirring constantly. Stir into bread mixture. Add remaining ingredients; mix well. Place in a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes.

Thai Sweet Sticky Rice With Mango (Khao Neeo

Ingredients

1 1/2 cups uncooked short-grain white rice
2 cups water
1 1/2 cups coconut milk
1 cup white sugar
1/2 teaspoon salt
1/2 cup coconut milk
1 tablespoon white sugar
1/4 teaspoon salt
1 tablespoon tapioca starch
3 mangos, peeled and sliced
1 tablespoon toasted sesame seeds

Directions

Combine the rice and water in a saucepan; bring to a boil; cover and reduce heat to low. Simmer until water is absorbed, 15 to 20 minutes.

While the rice cooks, mix together 1 1/2 cups coconut milk, 1 cup sugar, and 1/2 teaspoon salt in a saucepan over medium heat; bring to a boil; remove from heat and set aside. Stir the cooked rice into the coconut milk mixture; cover. Allow to cool for 1 hour.

Make a sauce by mixing together 1/2 cup coconut milk, 1 tablespoon sugar, 1/4 teaspoon salt, and the tapioca starch in a saucepan; bring to a boil.

Place the sticky rice on a serving dish. Arrange the mangos on top of the rice. Pour the sauce over the mangos and rice. Sprinkle with sesame seeds.

Peppered Cilantro Rice

Ingredients

1 small onion, finely chopped
1/2 cup finely chopped sweet red pepper
1/2 cup finely chopped sweet yellow pepper
2 garlic cloves, minced
1 tablespoon olive or canola oil
2 cups water
1 cup uncooked long grain rice
3/4 teaspoon salt
1/4 teaspoon pepper
2 tablespoons minced fresh cilantro or parsley

Directions

In a saucepan, saute the onion, peppers and garlic in oil for 2-4 minutes or until crisp-tender. Add the water, rice, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 18-22 minutes or until the rice is tender. Remove from the heat. Add cilantro; fluff with a fork.

Red Rice and Sausage

Ingredients

2 cups long grain white rice
4 cups water
3 slices turkey bacon
1 onion, chopped
1 teaspoon minced garlic
1 green bell pepper, seeded and chopped
1 (16 ounce) package smoked turkey sausage, halved and sliced
1 (14.5 ounce) can stewed tomatoes, drained
1 (14 ounce) jar spaghetti sauce
dried Italian seasoning to taste
salt and pepper to taste

Directions

Combine the rice and water in a saucepan, and bring to a boil. Cover, reduce heat to low, and simmer for 15 to 20 minutes, until rice is tender and the water has been absorbed. Set aside.

Preheat the oven to 350 degrees F (175 degrees C).

Heat a large skillet over medium heat. Add the bacon, and brown on each side. Add the onion, garlic and green peppers to the skillet, and cook until soft, stirring frequently. Mix in the sausage, and cook until hot, then pour in the tomatoes. Cook just until heated through. Stir in the cooked rice and spaghetti sauce. Season with Italian seasoning, salt and pepper. Transfer to a large casserole dish, and cover with a lid or aluminum foil.

Bake for 1 hour in the preheated oven, then remove the lid, and cook for an additional 15 minutes.

Easy Cream of Chicken Rice Soup

Ingredients

2 tablespoons olive oil
2 skinless, boneless chicken breast halves - shredded
salt and pepper to taste
1 tablespoon butter
1/2 small onion, chopped
2 cloves garlic, finely chopped
3 tablespoons all-purpose flour
10 sprigs Italian flat leaf parsley
3 sprigs fresh thyme
1 bay leaf
3 cups chicken stock
3 cups milk
1 cup water
1 cup uncooked instant rice
1 teaspoon Old Bay Seasoning
TM

Directions

Heat the olive oil in a large pot over medium heat. Place chicken in the pot, season with salt and pepper, and cook 5 minutes, until juices run clear. Remove chicken, and set aside. Reduce heat to medium-low. Melt butter in the pot. Stir in onion and garlic and cook 5 minutes. Stir in flour, and cook until lightly browned.

With a piece of kitchen twine, tie together the parsley sprigs, thyme sprigs, and bay leaf. Pour stock and milk into the pot, and stir in the cooked chicken. Place herb bundle into soup. Simmer 25 minutes.

Bring the water to a boil in a separate pot, and stir in instant rice. Cover, reduce heat to low, and simmer 5 minutes.

Remove and discard herb bundle from soup. Stir in cooked rice and season with Old Bay before serving.

Southwestern Chicken and White Rice

Ingredients

1 tablespoon vegetable oil
1 pound boneless skinless
chicken breasts, cut into 1-inch
chunks
1 large onion, chopped
1 (15.25 ounce) can kidney beans,
drained, rinsed
1 1/2 cups chunky salsa
1 cup frozen, whole kernel corn,
thawed
1/2 cup chicken broth
1 1/2 cups Minute® White Rice,
cooked

Directions

Heat oil in large nonstick skillet on medium-high heat. Add chicken and onion; cook and stir until chicken is cooked through.

Add beans, salsa corn and broth. Bring to boil.

Stir in rice; cover. Remove from heat and let stand for 5 minutes.

Creamiest Rice Pudding

Ingredients

1/2 gallon milk
1 cup white sugar
1 cup uncooked long-grain white rice
3 eggs, lightly beaten
1/4 cup milk
1/4 teaspoon salt
2 teaspoons vanilla extract
ground cinnamon to taste

Directions

In a large saucepan over medium-low heat, combine 1/2 gallon milk, sugar and rice. Simmer, covered, 1 hour, stirring frequently. Remove pan from heat and let rest 10 minutes.

In a small bowl, combine eggs, 1/4 cup milk, salt and vanilla. Stir into rice mixture and return pot to low heat, stirring constantly, for 2 minutes. Pour into a 9x13 inch dish and cover with plastic wrap, folding back the corners to allow the steam to escape.

When pudding has cooled to room temperature, remove plastic wrap and sprinkle surface of pudding with cinnamon. Cover tightly (with fresh wrap) and refrigerate 8 hours or overnight before serving.

Carnation® Chicken And Wild Rice Soup

Ingredients

1 (6 ounce) package long-grain and wild rice mix, prepared according to package directions
1 tablespoon vegetable oil
2 boneless skinless chicken breast halves, chopped
2 cups sliced fresh mushrooms
1 1/4 cups chopped onion
2 cloves garlic
2 (14.5 ounce) cans chicken broth
1/2 teaspoon dried tarragon
1/4 teaspoon dried thyme
1/4 teaspoon salt
1/8 teaspoon ground black pepper
1 (12 fluid ounce) can NESTLE® CARNATION® Evaporated Milk
2 tablespoons cornstarch
2 tablespoons dry white wine
sliced green onions and toasted slivered almonds (optional)

Directions

HEAT vegetable oil in large saucepan over medium-high heat. Add chicken, mushrooms, onion and garlic; cook, stirring occasionally, for 5 to 8 minutes or until vegetables are tender and chicken is no longer pink.

ADD rice, broth, tarragon, thyme, salt and pepper; bring to a boil over medium-high heat. Combine small amount of evaporated milk and cornstarch in small bowl; stir until smooth. Add to saucepan with remaining evaporated milk and wine. Cook, stirring occasionally, for 3 to 5 minutes or until soup is thickened. Garnish with green onions and almonds.

Fried Rice Restaurant Style

Ingredients

2 cups enriched white rice
4 cups water
2/3 cup chopped baby carrots
1/2 cup frozen green peas
2 tablespoons vegetable oil
2 eggs
soy sauce to taste
sesame oil, to taste (optional)

Directions

In a saucepan, combine rice and water. Bring to a boil. Reduce heat, cover, and simmer for 20 minutes.

In a small saucepan, boil carrots in water about 3 to 5 minutes. Drop peas into boiling water, and drain.

Heat wok over high heat. Pour in oil, then stir in carrots and peas; cook about 30 seconds. Crack in eggs, stirring quickly to scramble eggs with vegetables. Stir in cooked rice. Shake in soy sauce, and toss rice to coat. Drizzle with sesame oil, and toss again.

Wild Rice And Chicken Soup

Ingredients

3 (10.5 ounce) cans chicken broth
2 cups water
1/2 cup wild rice
1/2 cup chopped green onions
1/2 cup butter
3/4 cup all-purpose flour
3/4 teaspoon salt
1/2 teaspoon poultry seasoning
1/4 teaspoon ground black pepper
2 cups heavy cream
2 cups cubed, cooked chicken meat
1 (4 ounce) jar sliced pimento peppers, drained

Directions

Combine the broth, water, and rice in a large soup pot, and bring to a boil. Reduce heat, and cover. Simmer for 35 to 40 minutes, until rice is tender.

Saute onions in butter or margarine in a medium saucepan, over low heat. Stir in flour, salt, poultry seasoning, and pepper. Cook, stirring constantly, until mixture is bubbly and thick. Stir in cream. Cook for 6 minutes, or until mixture thickens slightly, stirring constantly. Stir into broth.

Add cubed chicken and pimientos. Heat through.

Authentic, No Shortcuts, Louisiana Red Beans and

Ingredients

1 pound dried red beans, soaked overnight
10 cups water
1 pound andouille sausage, sliced into rounds
1 large sweet onion, chopped
1 green bell pepper, chopped
1 jalapeno pepper, seeded and chopped (optional)
8 cloves garlic, chopped
1 teaspoon ground black pepper
1 teaspoon Creole seasoning, or to taste
6 fresh basil leaves, chopped
1 ham hock
4 cups cooked rice

Directions

Place the beans and water into a slow cooker. Heat a skillet over medium-high heat. Brown the sausage in the skillet; remove from the skillet with a slotted spoon and transfer to the slow cooker. Reserve drippings. Add onion, green pepper, jalapeno pepper and garlic to the drippings; cook and stir until tender, about 5 minutes. Transfer everything from the skillet to the slow cooker.

Season the mixture with pepper and Creole seasoning. Add the fresh basil leaves and ham hock. Cover and cook on low for about 8 hours, or until beans are tender. If the bean mixture seems too watery, take the lid off the slow cooker and set heat to High to cook until they reach a creamy texture.

Spinach and Rice Alfredo

Ingredients

1 garlic clove, minced
2 tablespoons butter or margarine
1/2 cup whipping cream
1/4 cup grated Parmesan cheese
2 cups packed torn fresh spinach leaves
1/8 teaspoon salt
1/8 teaspoon white pepper
1 1/2 cups hot cooked rice

Directions

In a small saucepan, saute garlic in butter. Stir in cream and Parmesan cheese; cook for 1 minute or until the cheese is melted. Add spinach, salt and white pepper. Cook for 1 minute or until spinach is wilted. Stir in rice.

Potluck Rice Pilaf

Ingredients

1/2 cup butter, cubed
4 cups uncooked long grain rice
2 quarts water
2 tablespoons chicken bouillon granules
10 green onions, thinly sliced
2/3 cup soy sauce
1 cup slivered almonds, toasted

Directions

In a Dutch oven, melt butter. Add rice; cook and stir for 3-5 minutes or until lightly browned. Add water and bouillon; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until rice is tender and liquid is absorbed. Remove from the heat; stir in the onions and soy sauce. Cover and let stand for 5 minutes. Stir in almonds.

Crisp Rice Chocolate Chip Cookies

Ingredients

1 1/2 cups all-purpose flour
1/2 teaspoon baking soda
1/4 teaspoon salt
1/2 cup butter, softened
1 cup white sugar
1 egg
1 teaspoon vanilla extract
2 cups crisp rice cereal
1 cup semisweet chocolate chips

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly coat baking sheets with non-stick cooking spray.

Combine the flour, baking soda and salt. Set aside.

Cream the butter with the sugar until light and fluffy. Beat in the egg and vanilla until well combined. Mix in the flour mixture. Stir in the cereal and chocolate chips. Drop by level tablespoons onto the prepared baking sheets.

Bake at 350 degrees F (175 degrees C) for 12 minutes or until lightly browned. Remove immediately from baking sheets and cool on wire racks. Store in an airtight container.

Chicken Bouillon Rice

Ingredients

4 cups water
2 cups uncooked white rice
2 cubes chicken bouillon

Directions

In a saucepan bring water to a boil. Add rice and bouillon and stir. Reduce heat, cover and simmer for 20 minutes. Mix well before serving.

Oriental Rice

Ingredients

1 1/2 pounds ground beef
1 1/2 cups water
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
2 celery ribs, chopped
3/4 cup uncooked long grain rice
1 (8 ounce) can sliced water
chestnuts, drained
1 medium onion, chopped
1/2 cup chopped green pepper
3 tablespoons soy sauce
1/2 teaspoon salt

Directions

In a skillet, cook beef over medium heat until no longer pink; drain. Add the remaining ingredients and mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 1-1/2 hours or until heated through.

Kellogg's® Rice Krispies® Chocolate Nutty

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular
marshmallows
1/2 cup peanut butter
4 cups KELLOGG'S® COCOA
KRISPIES® cereal
Canned frosting or decorating gel

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat. Stir in peanut butter until melted.

Add KELLOGG'S RICE KRISPIES cereal. Stir until well coated.

Cool slightly. Using buttered hands shape mixture into sixteen 3-inch footballs. Decorate with frosting. Best if served the same day.

Raisins and Rice Pudding

Ingredients

3 1/2 cups fat-free milk
1 cup uncooked instant rice
1 (4.6 ounce) package cook and
serve vanilla pudding mix
1 cup raisins
1/2 teaspoon ground cinnamon

Directions

In a saucepan, bring milk and rice to a boil over medium heat. Whisk in pudding mix; cook and stir for 1 minute or until thickened. Remove from the heat; fold in raisins. Cover and let stand for 5 minutes. Spoon into individual dessert bowls. Sprinkle with cinnamon. Serve warm.

Mango-Lime Rice

Ingredients

2 cups brown rice
4 cups water
1 tablespoon fresh lime juice
1/2 cup chopped fresh cilantro
1 mango, peeled, pitted, and cut
into 1/2 inch cubes

Directions

Bring the brown rice and water to a boil in a saucepan. Stir the lime juice into the rice, reduce the heat to medium-low, and cover; simmer until the rice is tender and the liquid has been absorbed, 45 to 50 minutes.

Stir the cilantro and mango into the cooked rice to serve.

Mexican White Rice

Ingredients

1 tablespoon vegetable oil
1/2 cup fresh corn kernels
1 fresh poblano chile pepper -
seeded, deveined, and chopped
1/2 onion, chopped
1/4 cup drained canned peas
1 clove garlic, minced
1/4 cup minced carrot
1 cup water
1 cup milk
2 tablespoons butter
1 cup white rice, rinsed and
drained
1 tablespoon chicken bouillon
granules

Directions

Heat the oil in a large saucepan over medium-high heat; cook the corn kernels in the hot oil until tender, about 5 minutes. Stir the poblano pepper, onion, peas, garlic, and carrot into the corn; cook and stir another 5 minutes.

Pour the water and milk into the mixture; bring to a boil. Allow the butter to melt into the boiling mixture. Add the rice and stir. Season with chicken bouillon; cover the saucepan, reduce heat to medium-low, and simmer the mixture until all the liquid is absorbed and the rice is tender, about 20 minutes.

Brown Rice Casserole

Ingredients

2 quarts water
1 1/2 cups uncooked brown rice
1 cup dry split peas
1 cup chopped fresh mushrooms
2 celery ribs, chopped
2 medium carrots, grated
1 medium onion, chopped
2 garlic cloves, minced
1 tablespoon vegetable oil
1 (14.5 ounce) can diced tomatoes, undrained
1/2 teaspoon salt
1/2 teaspoon dried thyme
1/2 teaspoon dried oregano
1/2 teaspoon pepper
1 cup shredded Cheddar cheese

Directions

In a large saucepan, bring water, rice and peas to a boil. Reduce heat; cover and simmer for 20-25 minutes or until tender. Drain and set aside.

In a skillet, saute the mushrooms, celery, carrots, onion and garlic in oil until vegetables are tender. Combine the vegetables, rice mixture, tomatoes and seasonings.

Transfer to a greased 2-1/2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes. Uncover; sprinkle with cheese. Bake 5-10 minutes longer or until the cheese is melted.

Skillet Chicken and Rice

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breasts
1 (10.75 ounce) can Campbell's® Condensed Chicken Broth
3/4 cup water
1/2 teaspoon dried basil leaves, crushed
1/2 teaspoon garlic powder
3/4 cup uncooked regular long-grain white rice
2 cups fresh OR frozen broccoli flowerets
Paprika

Directions

Heat oil in skillet. Add chicken and cook until browned. Remove chicken.

Add broth, water, basil and garlic. Heat to a boil. Stir in rice. Cover and cook over low heat 5 minutes.

Stir in broccoli. Top with chicken. Sprinkle with paprika. Cover and cook 15 minutes or until rice is done.

Portuguese Sweet Rice

Ingredients

1 1/2 quarts milk
1 cup uncooked white rice
1 cup white sugar
2 eggs, beaten

Directions

In a large saucepan over high heat combine sugar and milk. When bubbles form at the edges, stir in rice and reduce heat to medium-low. Cook 60 minutes, stirring often, until rice is tender. Do not allow to boil.

Remove from heat and vigorously stir in beaten eggs, a little at a time, until well incorporated. Serve warm.

Amy's Spicy Beans and Rice

Ingredients

1 1/2 cups water
1/2 cup uncooked brown rice
2 (15 ounce) cans black beans, undrained
2 fresh jalapeno peppers, seeded and chopped
1 teaspoon ground cumin, or to taste
1 tablespoon chili powder, or to taste
black pepper to taste
1/2 cup shredded sharp Cheddar cheese
2 fresh green onions, chopped
1/2 (2 ounce) can sliced black olives, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a saucepan bring the water to a boil. Add rice and stir. Reduce heat, cover and simmer for 40 minutes.

Meanwhile, pour beans into a 2 quart casserole. Sprinkle with jalapenos, cumin, chili powder and black pepper.

Bake in preheated oven for 30 minutes. Sprinkle with cheese, green onions and olives. Bake for 5 to 10 minutes more.

Serve beans over cooked rice.

Baked Salmon with Tropical Rice

Ingredients

2 tablespoons cracked coriander seed
1 tablespoon packed brown sugar
1 teaspoon lemon-pepper seasoning
1 (1 pound) fillet fresh salmon
1 tablespoon melted butter
2 cups cooked white or brown rice
1 mango, peeled, pitted and diced
1 tablespoon finely chopped fresh cilantro
1 teaspoon grated fresh lemon peel

Directions

Preheat oven to 450 degrees F (230 degrees C). Lightly grease a shallow 9x13 baking dish.

Combine the coriander seed, brown sugar, and lemon-pepper seasoning in a small bowl, and blend well.

Place the salmon fillet skin side down in the prepared baking dish. Brush top and sides of fillet with the butter. Sprinkle the fish evenly with the coriander spice mixture, gently pressing it into the fish.

Stir the mango, cilantro, and lemon peel into the rice. Spoon the rice mixture around the fish in the baking dish.

Bake in preheated oven until fish flakes easily when tested with a fork, 4 to 6 minutes per 1/2 inch thickness. Cut the fish into 4 pieces. Divide rice between 4 serving plates and place the fish on top.

Tutti Frutti Rice Cream

Ingredients

1 cup MinuteB® White Rice,
uncooked
1 (15 ounce) can tropical fruit
salad, drained
2 cups miniature marshmallows
1/4 cup sugar
1 1/2 cups frozen non-dairy
whipped topping, thawed

Directions

Prepare rice according to package directions. Cool.

Toss with remaining ingredients.

Chill.

Yellow Rice with Meat

Ingredients

- 1 tablespoon olive oil
- 2 pork chops
- 2 boneless, skinless chicken thighs
- 2 green bell peppers, seeded and cut into strips
- 1 onion, diced
- 2 cloves garlic, finely chopped
- 1 sprig fresh rosemary
- 4 sprigs fresh thyme
- 2 teaspoons cloves
- 3 bay leaves
- 1 (10 ounce) package yellow rice
- 1 cup peas
- 1 lemon, cut into wedges
- 1 fresh jalapeno pepper, diced
- chili sauce

Directions

Heat the olive oil in a skillet over medium heat. Place pork chops and chicken thighs in the skillet, and cook until browned on all sides, chicken juices run clear, and pork chops are done. Remove from skillet, and set aside.

Stir bell peppers into the skillet, cook until tender, and set aside. Stir in onion and garlic. Mix in rosemary, thyme, cloves, and bay leaves. Add rice to skillet, and water amount listed in rice package directions. Continue cooking 10 minutes.

Place pork chops, chicken, rice, peppers, and peas over the rice in the skillet. Continue cooking 10 minutes, or until rice is tender. Discard rosemary, thyme, and bay leaves. To serve, squeeze lemon juice over the meats and rice, sprinkle with diced jalapeno, and top with chili sauce.

Savory Herb Rice

Ingredients

2 cups water
1 tablespoon butter
1 teaspoon chicken or vegetable
bouillon granules
1 cup uncooked long grain rice
2 tablespoons reduced-sodium
soy sauce
1 teaspoon dried minced onion
1/2 teaspoon onion powder
1/4 teaspoon dried basil
1/4 teaspoon dried marjoram
1/4 teaspoon dried thyme

Directions

In a large saucepan, combine the water, butter and bouillon. Bring to a boil. Add remaining ingredients. Reduce heat; cover and simmer for about 15 minutes or until liquid is absorbed and rice is tender.

Turkey-Rice Supper

Ingredients

1 tablespoon vegetable oil
1 cup white rice
2 (10.75 ounce) cans reduced-sodium canned chicken broth
1 cup broccoli florets or sliced zucchini
1 (8 ounce) can sliced mushrooms, drained
1/4 cup red bell pepper, chopped
1 (6.5 ounce) can turkey, flaked and drained
1/4 cup grated Parmesan or Cheddar cheese

Directions

Heat oil in a large, non-stick skillet over medium-high heat. Stir in rice and cook until golden brown. Stir in chicken broth and bring to a boil. Reduce heat to low, stir, cover and cook for 15 minutes.

Add broccoli, mushrooms, red pepper and turkey. Cover pan and cook for 5 minutes, until all liquid has been absorbed and the rice and vegetables are tender. Toss with grated cheese just before serving.

Cornish Game Hens with Rice Stuffing

Ingredients

3 tablespoons butter
2 tablespoons slivered almonds
2 tablespoons chopped onion
1/3 cup uncooked wild rice
1 cup water
1 cube chicken bouillon
1/2 teaspoon salt
2 Cornish game hens
salt to taste
1/4 cup melted butter

Directions

Melt 3 tablespoons butter in a medium saucepan over medium heat. Stir in the almonds, onion, and uncooked wild rice. Saute 5 to 10 minutes. Mix in the water, chicken bouillon cube, and 1/2 teaspoon salt. Bring to a boil. Reduce heat, cover, and cook 45 minutes until rice is tender and easily fluffed with a fork.

Preheat oven to 400 degrees F (200 degrees C).

Season the Cornish game hens inside and out with salt, and stuff with the rice mixture. Place the hens breast side up on a rack in a baking pan. Brush with 1/4 cup melted butter.

Cover the baking pan, and cook the hens 30 minutes in the preheated oven. Uncover, and continue cooking 1 hour, or until the hens are no longer pink and the juices run clear.

Quick Brown Rice and Mushroom Pilaf

Ingredients

2 tablespoons olive oil
1 small onion, chopped
1/4 cup celery, chopped
1 1/2 cups sliced mushrooms
1 (14.5 ounce) can chicken broth
2 cups Minute® Brown Rice,
uncooked
1/2 cup chopped walnuts, toasted
2 tablespoons fresh parsley,
chopped

Directions

Heat oil in medium saucepan on medium heat. Add onions and celery; cook 3 minutes or until crisp-tender, stirring occasionally.

Add mushrooms; cook 3 minutes or until mushrooms are tender, stirring occasionally. Add broth; stir. Bring to boil.

Stir in rice; cover. Reduce heat to medium-low; simmer 5 minutes. Remove from heat; let stand 5 minutes. Add walnuts and parsley; mix lightly.

Ann's Dirty Rice

Ingredients

- 1 pound ground beef
- 1 yellow onion, chopped
- 1 green bell pepper, chopped
- 1 red bell pepper, chopped
- 2 teaspoons beef bouillon granules
- 1/2 teaspoon salt
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon ground black pepper
- 2 cups water
- 1 cup uncooked white rice

Directions

Heat a large skillet over medium-high heat and stir in the ground beef, onion, green and red peppers, beef bullion, salt, seasoned salt, and pepper. Cook and stir until the beef is crumbly, evenly browned, and no longer pink. Drain and discard any excess grease. Stir in the water and rice. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Rebecca's Wild Rice Pilaf

Ingredients

cooking spray
1/2 cup butter
1 cup uncooked wild rice
3/4 cup uncooked brown rice
6 green onions, chopped
1 (8 ounce) package sliced mushrooms
1 (2.25 ounce) package slivered almonds
1 (10.5 ounce) can condensed French onion soup
1 (10.5 ounce) can beef consomme

Directions

Preheat an oven to 350 degrees F (175 degrees C). Spray a 2 quart stove top and oven-safe baking dish with nonstick cooking spray.

Melt butter in the baking dish over medium heat. Stir in the wild rice and brown rice. Cook and stir for 5 minutes. Stir in the onions; cook for 5 additional minutes. Remove from heat. Stir in the mushrooms and almonds. Pour onion soup and consomme over the rice mixture. Cover with lid or aluminum foil that has been coated with nonstick cooking spray.

Bake until rice is tender and the liquid has been absorbed, about 1 hour and 15 minutes. Stir before serving.

Mexican Rice I

Ingredients

1 1/2 teaspoons vegetable oil
1/2 small onion, diced
2/3 cup uncooked long-grain rice
1/2 teaspoon ground cumin
1/2 teaspoon chili powder
3 ounces canned diced tomatoes
1 teaspoon salt
1 1/2 cups water

Directions

In a large saucepan, heat oil over medium heat. Stir in onion and saute until translucent.

Pour the rice into the pan and stir to coat grains with oil. Mix in cumin, chili powder, tomatoes, salt and water. Cover, bring to a boil then reduce heat to low. Cook at a simmer for 20 to 30 minutes or until rice is tender. Stir occasionally.

Easy Spicy Chicken and Rice

Ingredients

4 skinless, boneless chicken breasts
1 (14.5 ounce) can diced tomatoes with green chile peppers
1 (10.75 ounce) can condensed cream of chicken soup
1 cup uncooked white rice
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl combine the tomatoes/chiles, soup, rice, salt and pepper. Mix well. If necessary, add a little water.

Place chicken breasts in a 9x13 inch baking dish. Pour sauce mixture over chicken. Cover and bake for about 45 minutes, until rice is tender.

Sesame Rice

Ingredients

1 tablespoon sesame seeds
1 tablespoon butter or margarine
1/2 cup uncooked long grain rice
1/2 cup chopped celery
1/4 cup chopped onion
1 cube chicken bouillon
1/4 teaspoon salt
1 1/4 cups hot water

Directions

In a medium skillet, saute sesame seeds in butter for 2-3 minutes or until golden. Add rice, celery and onion; saute until the rice is browned. Spoon into an ungreased 1-1/2-qt. baking dish. Dissolve bouillon and salt in water; pour over the rice mixture. Cover and bake at 325 degrees F for 50-60 minutes or until rice is tender.

Apple and Brown Rice Salad

Ingredients

3/4 cup low-fat orange yogurt
1/2 cup reduced-fat mayonnaise
3 cups cooked Texmati® Brown Rice
2 medium apples, diced
1 cup chopped celery
3/4 cup coarsely chopped pecans, toasted
3/4 cup dried cranberries

Directions

Combine yogurt and mayonnaise in large bowl. Add remaining ingredients, mixing well. Serve immediately or chill until ready to serve.

Spice Baked Rice

Ingredients

- 1 pound ground beef
- 1 medium green pepper, chopped
- 1 medium onion, chopped
- 3 cups cooked long-grain rice
- 1 (14.5 ounce) can stewed tomatoes
- 1 1/2 cups tomato juice
- 1 teaspoon salt
- 1 teaspoon chili powder
- 1 teaspoon ground mustard
- 1 teaspoon dried oregano
- 1/2 teaspoon hot pepper sauce
- 1 cup shredded Cheddar cheese

Directions

In a skillet, cook beef, green pepper and onion over medium heat until meat is no longer pink and the vegetables are tender; drain. Add the next eight ingredients; mix well. Transfer to a greased 2-qt. baking dish. Cover and bake at 350 degrees F for 35 minutes. Uncover and sprinkle with cheese. Bake 10 minutes longer or until the cheese is melted.

Creamy Rice Pudding

Ingredients

3/4 cup uncooked white rice
2 cups milk, divided
1/3 cup white sugar
1/4 teaspoon salt
1 egg, beaten
2/3 cup golden raisins
1 tablespoon butter
1/2 teaspoon vanilla extract

Directions

In a medium saucepan, bring 1 1/2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In another saucepan, combine 1 1/2 cups cooked rice, 1 1/2 cups milk, sugar and salt. Cook over medium heat until thick and creamy, 15 to 20 minutes. Stir in remaining 1/2 cup milk, beaten egg and raisins. Cook 2 minutes more, stirring constantly. Remove from heat, and stir in butter and vanilla. Serve warm.

Japanese Sushi Rice

Ingredients

2 cups water
1 teaspoon salt
1 teaspoon sugar
1/2 sheet nori (dry seaweed)
1 cup uncooked glutinous white rice (sushi rice)

Directions

In a saucepan, combine the water, salt, sugar and nori. Bring to a boil and add the rice. Cover, set heat to low and simmer for 20 minutes.

Vegetable Rice Medley

Ingredients

1 cup uncooked long grain rice
2 1/4 cups water
2 tablespoons onion or vegetable
soup mix
1/4 teaspoon salt
2 cups frozen corn, peas or mixed
vegetables

Directions

In a saucepan, combine the rice, water, soup mix and salt; bring to a boil. Add the vegetables; return to a boil. Reduce heat; cover and simmer for 15 minutes. Cook until the rice and vegetables are tender.

Chicken Florentine Rice Casserole

Ingredients

3 cups water
4 cubes chicken bouillon
2 cups instant brown rice
2 tablespoons cornstarch
1/4 cup olive oil
4 boneless, skinless chicken breast halves
1 teaspoon dried thyme
1 teaspoon dried sage
2 teaspoons dried basil
1 teaspoon dried parsley
1 teaspoon dried marjoram
1 medium onion, chopped
2 (10 ounce) packages frozen chopped spinach, thawed and drained
2 cups cottage cheese
salt and pepper to taste
1/2 cup Parmesan cheese
1/4 cup margarine

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, boil 2 cups water and chicken bouillon. Stir in rice. Remove from heat, and set aside. In a small bowl, mix cornstarch with remaining water.

Heat olive oil in a medium skillet over medium heat. Place chicken in skillet with thyme, sage, basil, parsley, and marjoram. Cook until chicken is no longer pink and juices run clear. Drain and cube.

Stir onion into the skillet, and cook 5 minutes, or until browned and tender.

In a large bowl, thoroughly mix rice, cornstarch mixture, chicken, onion, spinach, and cottage cheese.

Transfer the mixture to a medium baking dish. Season with salt and pepper. Top with Parmesan cheese, and dot with margarine. Bake, covered, 45 minutes in the preheated oven. Remove cover, and continue baking 15 minutes, until surface is lightly browned.

Out of the Hat Rice

Ingredients

1 cup basmati rice, rinsed and drained
2 cups water
3 green onions, chopped
salt to taste
1 teaspoon cracked black pepper, or to taste
1 tablespoon butter
1 lemon, juiced
16 baby spinach leaves, divided

Directions

Stir the basmati rice, water, green onions, salt, and pepper together in a saucepan over medium heat; bring to a boil. Stir in the butter. Reduce heat to low, cover the pan, and let simmer for 15 minutes. When the rice has steam openings in the top between the grains, stir in the lemon juice. Cover and let sit off the heat for 10 minutes to finish steaming.

To serve, place 4 spinach leaves in a fan shape on a plate; scoop up several balls of rice using an ice cream scoop. Place the rice scoops decoratively onto the spinach leaves, and serve.

Skillet Ham and Rice

Ingredients

1 medium onion, chopped
1 teaspoon olive or canola oil
1 cup cubed fully cooked lean ham
1 cup sliced fresh mushrooms
1/2 cup reduced-sodium chicken broth
1/4 cup water
1/8 teaspoon pepper
3/4 cup instant rice
2 green onions, sliced
1/4 cup shredded Parmesan cheese

Directions

In a nonstick skillet, saute onion in oil until tender. Add the ham, mushrooms, broth, water and pepper; bring to a boil. Add the rice. Reduce heat; cover and simmer for 5 minutes or until rice is tender. Gently fluff rice. Serve with green onions and Parmesan cheese.

One Bowl Rice

Ingredients

2 cups uncooked long-grain rice
1 (4.5 ounce) can mushrooms,
with liquid
2 stalks celery, finely chopped
1 red bell pepper, finely chopped
1 (1 ounce) package dry onion
soup mix
1 (10.5 ounce) can beef broth
1/2 cup vegetable oil
1 cup water
3 tablespoons soy sauce

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 9x13 inch baking dish, combine rice, mushrooms, celery, red bell pepper, onion soup mix, beef broth, oil, water and soy sauce.

Bake, covered, in preheated oven for 45 minutes, or until all liquid is absorbed and rice is cooked.

Busy Day Chicken Rice Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of celery soup
1 cup water
1 cup uncooked white rice
1 (4.5 ounce) can mushrooms, drained
1 pinch garlic powder
ground black pepper to taste
1 (1 ounce) package dry onion soup mix
8 skinless, boneless chicken breast halves

Directions

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl combine the mushroom soup, celery soup, water, rice, mushrooms, garlic powder and black pepper. Mix all together. Pour mixture into a 9x13 inch baking dish and spread on bottom.

Lay chicken pieces over soup mixture and sprinkle dry onion soup mix over all. Cover tightly with aluminum foil and bake in the preheated oven for 1 to 1 1/2 hours or until chicken is cooked through and no longer pink inside.

Easy Curry Rice

Ingredients

2 cups uncooked white rice,
rinsed
3 cups water
3 tablespoons mild curry powder

Directions

Stir the rice, water, and curry powder together in a rice cooker; cook for 1 full cycle or until all the water is absorbed, 15 to 20 minutes.

Egg Rice Salad

Ingredients

1/2 cup cooked rice, room temperature
1 hard-cooked egg, chopped
1/4 cup chopped celery
1 green onion, chopped
2 tablespoons mayonnaise
1 tablespoon sweet pickle relish
salt and pepper to taste
Lettuce Leaves

Directions

In a bowl, combine the rice, egg, celery and onion. In another bowl, combine the mayonnaise, pickle relish, salt and pepper. Add to rice mixture and toss to coat. Transfer to two custard cups or a 1/2-cup mold. Cover and refrigerate until chilled. Just before serving, unmold onto lettuce-lined plates.

Northwoods Wild Rice

Ingredients

1 1/2 cups uncooked wild rice,
rinsed
4 cups water
1 teaspoon salt
1/4 cup butter or margarine
4 slices bacon, diced
1 small onion, chopped
1/2 cup celery, sliced
1/2 cup sliced fresh mushrooms
seasoned salt to taste
1/4 teaspoon pepper
1/2 cup salted cashews

Directions

Place rice, water and salt in a heavy saucepan. Bring to a boil. Reduce heat to simmer; cook 45 minutes or until tender. Uncover and fluff with a fork. Simmer for 5 additional minutes. Drain any liquid. While rice is cooking, fry bacon until crisp. Drain on paper towels. In a skillet, melt butter and saute onion, celery and mushrooms until tender. Add rice, seasoned salt and pepper. Heat through. Just before serving, top with cashews and reserved bacon.

For a make-ahead dish, place cooked rice mixture in a 2-qt. casserole; top with cashews and bacon. Refrigerate until ready to reheat. Bake at 350 degrees F for 20-30 minutes.

Simple Mexican Rice

Ingredients

2 tablespoons vegetable oil
1 onion, chopped
1 teaspoon minced garlic
1 teaspoon chili powder
1 tablespoon ground cumin
1 cup uncooked short-grain white rice
1 3/4 cups chicken broth
1/4 cup tomato paste

Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium heat. Add the onion and garlic; cook and stir until onion is translucent. Stir in the chili powder and cumin, and cook for about 30 seconds. Add the rice, chicken broth and tomato paste, and bring to a boil. Transfer to a 1 quart casserole dish, and cover with aluminum foil or a lid.

Bake for 35 to 40 minutes, or until liquid has been absorbed and rice is tender. Let rest for 3 to 5 minutes before serving.

Caribbean Flank Steak with Coconut Rice

Ingredients

1 (1 1/2-pound) beef flank steak
1 (8 ounce) can crushed pineapple

Marinade:

1/4 cup fresh lime juice
2 tablespoons finely chopped
fresh cilantro
1 tablespoon Caribbean jerk
seasoning

Coconut Rice:

2 cups water
1 cup uncooked brown rice
3 tablespoons shredded coconut,
toasted
2 tablespoons sliced almonds,
toasted
1 tablespoon finely chopped fresh
cilantro

Directions

Drain pineapple, reserving 1/4 cup juice for Marinade; discard excess juice. Reserve crushed pineapple for Coconut Rice.

Combine marinade ingredients and reserved pineapple juice in small bowl. Place beef steak and marinade in food-safe plastic bag; turn steak to coat. Close bag securely and marinate in refrigerator 6 hours or as long as overnight, turning occasionally.

Prepare Coconut Rice. Combine water and rice in medium saucepan; bring to a boil. Reduce heat; cover and simmer 35 to 45 minutes or until rice is tender. Remove from heat. Stir in reserved pineapple, coconut, almonds and cilantro. Season with salt, as desired.

Meanwhile, remove steak from marinade; discard marinade. Place steak on grid over medium, ash-covered coals. Grill, uncovered, 17 to 21 minutes (over medium heat on preheated gas grill, covered, 16 to 21 minutes) for medium rare (145 degrees F) to medium (160 degrees F) doneness, turning occasionally. Season with salt, as desired.

Carve steak across the grain into thin slices. Serve with rice.

Fruity Rice Salad

Ingredients

1/2 cup mayonnaise
1/2 cup Ranch salad dressing
1 teaspoon salt
2 1/2 cups cubed cooked chicken
1 1/2 cups cooked rice
3/4 cup sliced celery
3/4 cup green grapes
1/2 cup drained pineapple tidbits
1/2 cup drained mandarin oranges
1/2 cup slivered almonds, toasted

Directions

In a large bowl, combine mayonnaise, salad dressing and salt. Fold in chicken, rice, celery and fruit. Cover and chill until ready to serve; add almonds.

Shrimp Fried Rice II

Ingredients

1 1/2 cups uncooked white rice
3 cups water
4 tablespoons vegetable oil
1 cup fresh bean sprouts
1/2 cup chopped onion
1 1/2 cups cooked medium shrimp, peeled and deveined without tail
1/4 cup chopped green onion
2 eggs, beaten
1 teaspoon salt
1/4 teaspoon ground black pepper
4 tablespoons soy sauce
1/4 teaspoon sesame oil

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Set aside and allow rice to cool.

Heat a large skillet or wok for 2 minutes. When the skillet or wok is hot, pour in vegetable oil, bean sprouts and onions. Mix well and cook for 3 minutes.

Mix in cooled rice and shrimp and cook for another 3 minutes. Stirring constantly.

Mix in green onions, eggs, salt, pepper, soy sauce and sesame oil. Cook for another 4 minutes, stirring continuously, until eggs are cooked and everything is blended evenly.

Quick Glazed Pork and Rice Skillet

Ingredients

4 boneless pork chops, 3/4-inch thick
3 cups Swanson® Chicken Stock
3/4 cup apricot preserves or orange marmalade
1 tablespoon Dijon-style mustard
2 cups uncooked instant white rice

Directions

Cook the pork in a 12-inch nonstick skillet over medium-high heat until it's well browned on both sides. Remove the pork from the skillet.

Stir the stock, preserves and mustard in the skillet and heat to a boil. Reduce the heat to low. Stir in the rice. Return the pork to the skillet. Cover and cook for 10 minutes or until the pork is cooked through and the rice is tender.

Wild Rice Stuffing

Ingredients

2 (14.5 ounce) cans chicken broth
1 1/2 cups water
2/3 cup uncooked wild rice
1/2 teaspoon salt
1/2 teaspoon dried thyme
4 medium carrots, sliced
2 celery ribs, chopped
1 medium onion, chopped
2 tablespoons vegetable oil
1/2 pound fresh mushrooms,
sliced
1 1/2 cups uncooked long grain
rice
1/4 cup minced fresh parsley

Directions

In a large saucepan, bring broth and water to a boil. Add the wild rice, salt and thyme. Reduce heat; cover and simmer for 30 minutes.

Meanwhile, in another saucepan, saute carrots, celery and onion in oil until almost tender. Add the mushrooms; saute 5 minutes longer. Add vegetables and long grain rice to wild rice. Cover and cook for 30-35 minutes or until rice is tender. Stir in parsley.

Spinach Rice Salad

Ingredients

1/2 cup Italian salad dressing
1 tablespoon soy sauce
1/2 teaspoon sugar
2 cups cooked rice
1 celery rib, thinly sliced
4 green onions, thinly sliced
2 cups thinly sliced fresh spinach leaves
5 bacon strips, cooked and crumbled

Directions

In a bowl, combine the salad dressing, soy sauce and sugar. Stir in rice, celery and onions. Cover and refrigerate for at least 1 hour. Just before serving, stir in spinach and bacon.

Bahamian Style Peas and Rice

Ingredients

1/4 cup butter
2 ounces sliced bacon, diced
1 large onion, diced
1 stalk celery, diced
1 large tomato, diced
1/2 (6 ounce) can tomato paste
1 tablespoon ketchup
salt and pepper to taste
1 (15 ounce) can pigeon peas,
with liquid
1 2/3 cups water
1 1/2 cups uncooked long-grain
white rice
1 sprig fresh thyme, chopped

Directions

Melt butter in a large, heavy saucepan over medium high heat. Place bacon in the saucepan, and cook until evenly brown. Stir in onion and celery, and cook until tender. Mix in tomato, tomato paste, and ketchup. Season with salt and pepper. Reduce heat to low, and continue cooking about 15 minutes.

Stir pigeon peas and their liquid, water, rice, and thyme into the saucepan. Bring to a boil, cover, and reduce heat. Cook 40 minutes on low, or until all liquid is absorbed. Fluff rice with a fork.

Easy Raspberry Chicken with Coconut Rice

Ingredients

2 cups water
1 (14 ounce) can reduced-fat coconut milk
2 teaspoons minced fresh ginger root
1 cup Basmati rice
1/3 cup all-purpose flour
1 tablespoon lemon pepper
4 (6 ounce) skinless, boneless chicken breast half - cut into bite-size pieces
2 tablespoons vegetable oil
2 teaspoons dried rosemary
1/2 cup raspberry vinegar

Directions

In a large pot, bring to a boil the water, coconut milk, ginger, and rice; cover, and simmer, stirring occasionally, until all liquid is absorbed.

Meanwhile, in a resealable plastic bag, combine the flour, lemon pepper, and chicken; shake to coat.

Heat oil in a large skillet over medium heat. Fry chicken strips and rosemary, turning occasionally, until golden brown. Remove chicken pieces from pan, and set aside. Pour raspberry vinegar into skillet, and simmer until reduced by half. Return chicken to skillet, and cook until all liquid is absorbed. Serve with coconut rice.

Black Beans 'N' Rice

Ingredients

1 pound black beans, washed
7 cups water
1 cup diced fully cooked lean ham
5 cloves garlic, minced
1 1/4 teaspoons pepper
1 1/4 teaspoons ground cumin
1 teaspoon salt
1 bay leaf
1/2 teaspoon liquid smoke
(optional)
4 cups chicken broth
2 cups uncooked long grain rice
1 tablespoon red wine vinegar or
cider vinegar
2 teaspoons olive or canola oil
3/4 cup shredded reduced-fat
Cheddar cheese
3/4 cup chopped sweet red
pepper
2 tablespoons chopped jalapeno
peppers*

Directions

Place beans in a Dutch oven or soup kettle; add water to cover by 2 in. Bring to a boil; for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Drain and rinse beans, discarding liquid.

Return to the pan. Add 7 cups water, ham, garlic, pepper, cumin, salt, bay leaf and liquid smoke if desired. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours or until beans are tender. Meanwhile, in a saucepan, bring broth and rice to a boil. Reduce heat; cover and simmer for 20 minutes or until rice is tender.

Just before serving, discard bay leaf from bean mixture; add vinegar and oil. Serve over rice. Sprinkle each serving with 1 tablespoon cheese, 1 tablespoon red pepper and 1 teaspoon jalapenos.

Italian Rice Pie I

Ingredients

9 eggs
1 1/2 cups white sugar
2 pounds ricotta cheese
1 teaspoon vanilla extract
2 cups heavy whipping cream
1 cup cooked white rice
1 (15 ounce) can crushed
pineapple, drained

Directions

Beat eggs in very large bowl. Add sugar, mixing well. Stir in cheese and vanilla until smooth and creamy. Add heavy cream and stir. Fold in cooked rice and crushed pineapple.

Pour into a 9 x 13 inch buttered pan.

Bake at 325 degrees F (165 degrees C) for one hour. Check by inserting clean knife into center. If the pie is done, knife will come out clean. Top should be golden brown. Refrigerate until thoroughly cooled.

Thai Curry Rice Bowl

Ingredients

1 pound boneless beef sirloin
1 small onion, cut into strips
1 1/2 cups Kikkoman Thai Red Curry Sauce
1 red bell pepper, cut into strips
2 tablespoons vegetable oil
Hot cooked rice

Directions

Cut beef across the grain into 1/2 inch wide strips. Heat oil in hot wok or large skillet over high heat. Add meat and stir-fry 2 minutes. Add pepper and onion, stir-fry 4 minutes until vegetable are tender. Add Thai Red Curry Sauce, stirring until sauce boils. Serve with rice.

Chicken Wild Rice Soup I

Ingredients

1/2 cup butter
1 finely chopped onion
1/2 cup chopped celery
1/2 cup sliced carrots
1/2 pound fresh sliced mushrooms
3/4 cup all-purpose flour
6 cups chicken broth
2 cups cooked wild rice
1 pound boneless skinless chicken breasts, cooked and cubed
1/2 teaspoon salt
1/2 teaspoon curry powder
1/2 teaspoon mustard powder
1/2 teaspoon dried parsley
1/2 teaspoon ground black pepper
1 cup slivered almonds
3 tablespoons dry sherry
2 cups half-and-half

Directions

Melt butter in a large saucepan over medium heat. Stir in the onion, celery and carrots and saute for 5 minutes. Add the mushrooms and saute for 2 more minutes. Then add the flour and stir well. Gradually pour in the chicken broth, stirring constantly, until all has been added. Bring just to a boil, reduce heat to low and let simmer.

Next, add the rice, chicken, salt, curry powder, mustard powder, parsley, ground black pepper, almonds and sherry. Allow to heat through, then pour in the half-and-half. Let simmer for 1 to 2 hours. (Note: Do not boil or your roux will break.)

Sausage Rice Casserole

Ingredients

2 (7.2 ounce) packages RICE-A-
RONI® Rice Pilaf
2 pounds bulk pork sausage
6 celery ribs, chopped
4 medium carrots, chopped
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
2 teaspoons onion powder
1/2 teaspoon garlic powder
1/4 teaspoon pepper

Directions

Prepare rice mixes according to package directions. Meanwhile, in a large skillet, cook the sausage, celery and carrots over medium heat until meat is no longer pink; drain. In a large bowl, combine the sausage mixture, rice mixture and the remaining ingredients. Transfer to two greased 11-in. x 7-in. x 2-in. baking dishes.

Cover and bake one casserole at 350 degrees F for 40-45 minutes or until the vegetables are tender. Cover and freeze remaining casserole for up to 3 months.

To use frozen casserole: Thaw in the refrigerator. Let stand at room temperature for 30 minutes. Bake as directed.

Chinese Clay Pot Rice with Chicken

Ingredients

1 tablespoon vegetable oil
2 thick slices back bacon or Canadian bacon, cut into bite-size pieces
5 cloves garlic, peeled and smashed
3 large chicken legs -- boned, skinned, and cut into large chunks
1/2 cup dark soy sauce, or to taste
2 tablespoons oyster sauce
1 1/2 tablespoons light-colored soy sauce
2 cups uncooked white rice
1/2 cup water

Directions

Heat the vegetable oil in a large saucepan with a lid over medium heat. Cook and stir the bacon pieces until lightly browned and the oil has a bacon flavor, about 1 minute. Remove the bacon from the pan, turn the heat to high, stir in the garlic, and cook until the garlic cloves are beginning to turn golden brown, about 1 more minute. Add the chicken pieces, stirring to seal the surfaces of the meat. Turn the heat down, and cook until golden brown on the outside but still pink on the inside, about 3 minutes.

Return the bacon pieces to the pan, and stir in the dark soy sauce, oyster sauce, light soy sauce, and rice, and mix everything together until well-combined. Pour in the water (should not reach to the top of the rice mixture), cover the pan, and turn the heat to low. Simmer until the rice is cooked and grains of roasted rice are stuck on the bottom of the pan, about 30 minutes. Serve each portion topped with some of the browned rice kernels scraped from the bottom.

No Crust Rice Pie

Ingredients

1 (3 ounce) package cook and serve vanilla pudding
2 cups milk
2 eggs
1 cup white sugar
1 teaspoon vanilla extract
2 cups cooked instant rice
1 (15 ounce) container ricotta cheese

Directions

Prepare the vanilla pudding according to package directions using the milk. Set aside to cool slightly.

Preheat the oven to 350 degrees F (175 degrees C).

In a large bowl, beat the eggs, sugar and vanilla until light and fluffy. Stir in the cooked rice, vanilla pudding and ricotta cheese until smooth. Pour into a 9 inch deep dish pie plate or 10 inch pie plate.

Bake for 1 hour in the preheated oven, or until the center appears set when the pie is gently jiggled. Cool to room temperature, then refrigerate until chilled before slicing and serving.

Chicken-Flavored Rice Mix

Ingredients

3 tablespoons chicken bouillon granules
3 tablespoons dried parsley flakes
3 teaspoons dried celery flakes
1 tablespoon dried minced onion
1 tablespoon sugar
ADDITIONAL INGREDIENTS:
1 cup uncooked long grain rice
2 tablespoons butter or margarine
2 cups water

Directions

In a bowl, combine the first five ingredients. Store in an airtight container for up to 6 months.

Okra, Chicken and Rice Casserole

Ingredients

1 (10.75 ounce) can condensed cream of mushroom soup
1 cup water
3/4 cup uncooked brown rice
1/4 teaspoon paprika
1/4 tablespoon ground black pepper
4 skinless, boneless chicken breasts
1 (16 ounce) package frozen okra, thawed and sliced

Directions

Preheat oven to 375 degrees F (190 degrees C).

In a 9x13 inch baking dish combine the soup, water, rice, okra, paprika and ground black pepper. Place the chicken on top of the rice mixture. Sprinkle with additional paprika and ground black pepper.

Cover and bake in the preheated oven for 45 minutes or until the chicken is cooked through and the juices run clear. (For creamier rice, increase the water amount to 1 1/3 cups).

Bean 'N' Rice Burritos

Ingredients

1 (15 ounce) can black beans,
rinsed and drained
1 (14.5 ounce) can diced
tomatoes, drained
2 teaspoons garlic powder
1 teaspoon ground cumin
2 cups cooked rice
12 (6 inch) flour tortillas, warmed
4 ounces process cheese (eg.
Velveeta), cut into 12 slices
1 cup sour cream

Directions

In a large skillet, combine the beans, tomatoes, garlic powder and cumin; heat through. Stir in the rice. Spoon about 1/3 cupful off-center on each tortilla. Top with cheese. Fold sides and ends over filling and roll up. Serve with sour cream.

Easy and Delicious Chicken and Rice Casserole

Ingredients

1 cup uncooked white rice
1 (10.75 ounce) can condensed
cream of chicken soup
1 7/8 cups water
1 (1 ounce) package dry onion
soup mix
4 skinless, boneless chicken
breast halves

Directions

Preheat oven to 350 degrees F (175 degrees C).

Spread rice in the bottom of a 9x13 inch baking dish. Rinse chicken and pat dry; arrange chicken pieces on top of rice.

Mix soup and water together and pour over chicken and rice. Sprinkle dry onion soup mix on top. Cover and seal TIGHTLY with foil. Bake in the preheated oven for 1 to 1 1/2 hours. Enjoy!

Easy Spiced Brown Rice With Corn

Ingredients

2 cups water
1 cup brown rice
1 tablespoon olive oil
1/2 teaspoon salt
1 cup frozen corn kernels
1/2 teaspoon dried cilantro
1/2 teaspoon cumin seed

Directions

In a saucepan, mix the water, rice, olive oil, and salt, and bring to a boil. Mix in the corn, cilantro, and cumin. Reduce heat, cover, and simmer 45 to 60 minutes, until the liquid has been absorbed.

Banana Rice Pudding

Ingredients

1 cup hot cooked rice
1/3 cup sugar
1/3 cup whipping cream, whipped
1 large firm banana, sliced
fresh mint

Directions

In a bowl, combine rice and sugar; mix well. Cool completely. Fold in whipped cream and banana. Cover and refrigerate until ready to serve. Spoon into serving dishes; garnish with mint if desired.

Best Spanish Rice

Ingredients

2 tablespoons oil
2 tablespoons chopped onion
1 1/2 cups uncooked white rice
2 cups chicken broth
1 cup chunky salsa

Directions

Heat oil in a large, heavy skillet over medium heat. Stir in onion, and cook until tender, about 5 minutes.

Mix rice into skillet, stirring often. When rice begins to brown, stir in chicken broth and salsa. Reduce heat, cover and simmer 20 minutes, until liquid has been absorbed.

Calico Wild Rice Soup

Ingredients

2 cups wild rice
6 cups water
4 cups chicken broth
1 cup frozen corn kernels
1/2 cup chopped green onions
2 tablespoons red bell pepper, chopped
2 tablespoons chopped green bell pepper
1 tablespoon chopped fresh parsley
1 teaspoon dried tarragon
2 tablespoons cornstarch
2 tablespoons water

Directions

In a medium sauce pan cook rice in 6 cups water until cooked through and tender.

In a large saucepan or stock pot combine broth, cooked rice, corn, green onions, red and green bell pepper, parsley and tarragon. Mix well and cook over medium heat until mixture boils. Reduce heat and simmer 5 minutes or until corn is tender.

In a small bowl, mix cornstarch and water. Add to soup mixture and cook for 5 minutes. Stir occasionally and serve once soup has thickened.

Sunny Chicken 'N' Rice

Ingredients

1 1/2 cups orange juice
1 cup apricot preserves
1/4 teaspoon ground allspice
1/4 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon ground ginger
2 cups uncooked instant rice
6 boneless skinless chicken
breast halves (1-1/2 pounds)

Directions

In a small microwave-safe bowl, combine the orange juice, preserves, allspice, salt, pepper and ginger. Microwave, uncovered, on high for 1 to 1-1/2 minutes or until preserves begin to melt; stir to blend.

Place the rice in a shallow 3-qt. microwave-safe dish; arrange chicken on top. Pour sauce over chicken and rice. Cover and refrigerate for 4 hours.

Cover and microwave at 80% power for 15-20 minutes or until chicken juices run clear and the rice is tender.

Roasted Corn and Basmati Rice Salad

Ingredients

2 cups uncooked basmati rice
1 quart water
8 ears corn, kernels cut from cob
3 tablespoons corn oil
1 lemon, juiced
1/2 cup red wine vinegar
1/2 cup corn oil
1 tablespoon white sugar
1/2 cup minced fresh basil
salt and pepper to taste
3 tomatoes - peeled, seeded and diced
1 large red onion, diced
6 green onions, chopped

Directions

In a medium pot, bring the basmati rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Preheat oven to 400 degrees F (200 degrees C). In a bowl, toss the corn kernels with 3 tablespoons corn oil. Spread the corn on a large baking sheet. Bake 15 minutes, stirring occasionally, until lightly browned. remove from heat, and cool.

In a bowl, mix the lemon juice, red wine vinegar, 1/2 cup corn oil, sugar, basil, salt, and pepper.

In a large bowl, toss together the cooked rice, cooked corn, tomatoes, corn oil mixture, red onion, and green onions. Cover, and chill at least 1 hour before serving.

Rice A Roni, Salad

Ingredients

1 (10.75 ounce) package chicken flavored rice mix (e.g. Rice A Roni)
1 bunch green onions, chopped
1 (8 ounce) can water chestnuts, drained and chopped
1 cup chopped celery
1 cup chopped cooked chicken breast meat
1/2 cup mayonnaise
1 dash Worcestershire sauce
salt and pepper to taste

Directions

Prepare rice mix as directed on package and chill.

To the cooked rice, add the green onions, water chestnuts, celery, chicken, mayonnaise, Worcestershire sauce and salt and pepper to taste. Mix well, chill and serve.

Wild Rice Chowder

Ingredients

2 tablespoons margarine
1 onion, chopped
2 stalks celery, chopped
2 carrots, chopped
1 1/2 cups uncooked wild rice
8 cups chicken stock
1 bay leaves
1/2 cup heavy cream
1 cup boneless chicken breast
half, cooked and diced
salt and pepper to taste

Directions

Melt the butter or margarine in a large pot over medium heat. Add the onion, celery and carrots and saute for 5 to 10 minutes, or until onion is translucent and carrots start to get tender.

Add the rice and stir to coat. Then add the chicken stock and the bay leaf. Reduce heat to low and simmer for 1 hour, or until rice is tender, stirring occasionally.

Add the heavy cream and puree 2 cups of the soup in a blender or food processor. Return this to the pot and add the chicken. Stir well and allow to heat through. Season with salt and pepper to taste.

Rice Casserole

Ingredients

2 cups instant rice
1 (15 ounce) can condensed
French onion soup
2 (10.75 ounce) cans condensed
cream of mushroom soup
1/4 pound butter, cubed

Directions

In a 9x11 inch microwave safe dish, mix together the rice, French onion soup, mushroom soup and butter.

Cook in microwave oven on high power for 10 minutes or until boiling. Decrease power to medium, stir and cook for 20 minutes. Serve when all liquid is absorbed.

Cream of Chicken with Wild Rice Soup

Ingredients

1 1/3 cups wild rice
1 (3 pound) whole chicken, cut into pieces
7 cups water
1 cup chopped celery
1 cup chopped onion
2 tablespoons vegetable oil
1 cup fresh mushrooms, sliced
2 tablespoons chicken bouillon granules
3/4 teaspoon ground white pepper
1/2 teaspoon salt
1/2 cup margarine
3/4 cup all-purpose flour
4 cups milk
3/4 cup white wine

Directions

Cook the wild rice according to package directions, but remove from heat about 15 minutes before it's done. Drain the excess liquid, and set aside.

In a stock pot over high heat, combine the chicken and the water. Bring to a boil, and then reduce heat to low. Simmer for 40 minutes, or until chicken is cooked and tender. Remove chicken from the pot, and allow it to cool. Strain the broth from the pot, and reserve for later. When chicken is cool, remove the meat from the bones, cut into bite size pieces, and reserve. Discard the fat and the bones.

In the same stock pot over medium heat, saute the celery and onion in the oil for 5 minutes. Add the mushrooms, and cover. Cook for 5 to 10 minutes, stirring occasionally, until everything is tender. Return the broth to the stock pot, and add the partially cooked wild rice. Stir in the bouillon, white pepper and salt; simmer, uncovered, for 15 minutes.

Meanwhile, melt margarine in a medium saucepan over medium heat. Stir in the flour until smooth. Whisk in the milk, and continue cooking until mixture is bubbly and thick. Add some of the broth mixture to the milk mixture, continuing to stir, then stir all of the milk mixture into the broth mixture.

Mix in the reserved chicken meat and the white wine. Allow this to heat through for about 15 minutes.

Simply Elegant Steak and Rice

Ingredients

1 1/2 pounds boneless round steak
1 1/2 tablespoons vegetable oil
1 onion, diced
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup sherry
1 1/2 teaspoons garlic salt
1 (4.5 ounce) can mushrooms, drained, liquid reserved

1 cup white rice
2 cups water

Directions

Cut steak into thin strips. In a large heavy skillet, on high heat, brown meat in oil. Add onions. Saute until tender.

Blend soup, sherry, liquid from mushrooms, and garlic salt. Pour over steak. Add mushrooms. Reduce heat, cover and simmer for 1 hour or until steak is tender. Meanwhile, cook the rice.

To cook rice: In a saucepan, bring 2 cups of water to a boil. Stir in 1 cup of rice. Cover and reduce heat to a simmer. Simmer for 20 minutes.

Elegant Wild Rice Soup

Ingredients

1 cup wild rice
3 cups water
6 tablespoons butter
1 tablespoon minced onion
1/2 cup all-purpose flour
3 cups chicken broth
3/4 cup minced cooked ham
1/2 cup shredded carrots
3 tablespoons slivered almonds
1 cup half-and-half

Directions

In a pot, bring the wild rice and water to a boil. Reduce heat to low, cover, and simmer 45 minutes.

In a separate pot, melt the butter over medium heat, and saute the onion until tender. Blend in the flour until smooth, and gradually stir in the chicken broth. Stirring constantly, bring the mixture to a boil. Reduce heat to low, and mix in the cooked rice, ham, carrots, and almonds. Continue to cook and stir about 5 minutes, until heated through. Thoroughly blend the half and half into the soup just before serving.

Crispy Rice Bake

Ingredients

3 cups crispy rice cereal
1 cup frozen green peas
1 (6 ounce) can tuna, drained
1 (10.75 ounce) can condensed
cream of chicken soup

Directions

Preheat the oven to 350 degrees F (175 degrees C). Grease an 8 inch square baking dish.

In a medium bowl, stir together the tuna, peas and cream of chicken soup. Gently fold in the cereal. Transfer to the prepared baking dish.

Bake for 45 minutes in the preheated oven, until bubbling and lightly browned on top.

Ham And Rice Medley

Ingredients

2 cups julienned fully cooked ham
1 medium green pepper, chopped
1 medium sweet red pepper,
chopped
3 cups cooked rice
1 (15.25 ounce) can whole kernel
corn, drained

Directions

In a large skillet coated with nonstick cooking spray, saute ham and peppers until peppers are tender. Stir in rice and corn. Cook and stir 8-10 minutes longer or until heated through.

Wild Rice 'n' Bread Dressing

Ingredients

3/4 cup chopped celery
2/3 cup chopped onion
2/3 cup chopped carrot
1/3 cup vegetable oil
3 tablespoons dried parsley flakes
4 teaspoons chicken bouillon granules
1 teaspoon garlic powder
1 teaspoon dried marjoram
1 teaspoon dried rosemary, crushed
1 teaspoon rubbed sage
1/2 teaspoon pepper
1/4 teaspoon poultry seasoning
2 cups chicken broth
8 cups day-old bread cubes
3 cups cooked wild rice

Directions

In a large skillet, saute the celery, onion and carrot in oil until tender. Stir in the parsley, bouillon, garlic powder, marjoram, rosemary, sage, pepper and poultry seasoning. Add the broth; heat through.

In a large bowl, combine bread cubes and wild rice. Stir in broth mixture; toss to coat. Transfer to a greased shallow 2-1/2-qt. baking dish. Cover and bake at 350 degrees F for 30 minutes. Uncover; bake 10-15 minutes longer or until heated through.

Texas Rice

Ingredients

6 slices bacon
2 cups uncooked long grain white rice
4 cups water
1 1/2 pounds ground beef
1 onion, chopped
1/2 green bell pepper, seeded and chopped
1 (28 ounce) can peeled and diced tomatoes
1 1/2 teaspoons salt
1/4 teaspoon ground black pepper
1 1/2 cups shredded Cheddar cheese

Directions

Combine rice and water in a saucepan, and bring to a boil. Reduce heat, cover and simmer for 20 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, reserving 2 tablespoons of drippings, crumble and set aside. Add ground beef, green pepper, and onion to the skillet; cook over medium-high heat until the beef is evenly browned. Drain excess grease, and season with salt and pepper.

Preheat the oven to 400 degrees F (200 degrees C). Place beef and cooked rice into a 9x13 inch baking dish. Stir in the tomatoes, bacon and reserved drippings, mixing until everything is well blended. Spread the shredded cheese over the top.

Bake for 30 minutes in the preheated oven, until cheese is bubbly, and the center is heated through.

Pineapple Rice Pudding

Ingredients

4 cups milk, divided
3 cups cooked long-grain rice
2/3 cup sugar
1/2 teaspoon salt
1 (3 ounce) package cream cheese, softened
2 eggs
1 teaspoon vanilla extract
PINEAPPLE SAUCE:
1 (20 ounce) can pineapple chunks
1/4 cup packed brown sugar
1 tablespoon cornstarch
1 tablespoon butter or margarine
1/8 teaspoon salt
1/2 teaspoon vanilla extract

Directions

In a saucepan, combine 3-1/2 cups milk, rice, sugar and salt; bring to a boil over medium heat. Cook for 15 minutes or until thick and creamy, stirring occasionally. In a mixing bowl, beat the cream cheese. Beat in eggs and remaining milk. Stir into rice mixture. Cook and stir for 2 minutes over medium heat until mixture reaches 160 degrees F. Stir in vanilla. Spoon into six dessert dishes.

Drain pineapple, reserving the juice; set the pineapple aside. In a saucepan, combine brown sugar, cornstarch, butter, salt and reserved pineapple juice. bring to a boil; cook and stir for 2 minutes or until thickened. Stir in vanilla and pineapple. Spoon over pudding.

Brown Rice and Chicken Casserole

Ingredients

2 (10.75 ounce) cans condensed cream of asparagus soup
10 3/4 fluid ounces milk
1 1/2 cups water
1 pound chopped cooked chicken
1 cup uncooked brown rice
2 (14.5 ounce) cans French cut green beans
1 1/2 cups shredded Cheddar cheese
1 cup chopped onion
3 cloves garlic, crushed
1 tablespoon dried parsley
1 1/2 teaspoons dried basil
1 teaspoon dried dill weed
salt and pepper to taste

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a medium casserole dish.

In a large bowl, mix the soup, milk, water, chicken, rice, green beans, Cheddar cheese, onion, and garlic. Season with parsley, basil, dill, salt, and pepper. Transfer to the prepared casserole dish.

Bake 1 1/2 hours in the preheated oven, until rice is tender. If water is absorbed too quickly, add more as needed.

Carroty Rice

Ingredients

2 cups water
1 cube chicken bouillon
1 carrot, shredded
1 cup uncooked long-grain rice

Directions

Bring water to a boil in a medium saucepan over medium-high heat. Drop in bouillon cube and let dissolve. Stir in carrots and rice and return to boiling.

Reduce heat to low, cover and simmer for 20 minutes.

Remove from heat and let stand, covered, for 5 minutes.

Jamaican Rice

Ingredients

1 tablespoon vegetable oil
1/2 large onion, sliced
1/2 red apple, cored and sliced
1 pinch curry powder
1 cup water
2/3 cup brown rice
1 teaspoon dark molasses or
treacle
1 small banana, sliced
1 tablespoon unsweetened flaked
coconut

Directions

Heat the oil in a saucepan over medium heat. Add the onion and red apple; cook and stir until onion is transparent. Season with curry powder, and stir in the water. Add the rice and molasses, cover, and cook over low heat until the rice is tender, and water has been absorbed, about 30 minutes. Mix in the banana, then sprinkle the coconut on top. Heat through for a moment over low heat before serving.

Roasted Apple Curried Chicken with Rice

Ingredients

- 1/2 cup honey
- 1/4 cup maple syrup
- 5 tablespoons curry powder
- 4 tablespoons ground nutmeg
- 4 tablespoons paprika
- 3 tablespoons cayenne pepper
- 3 tablespoons whole black peppercorns
- 1 (6 pound) whole chicken
- 3 apples, cored and diced
- 3 shallots
- 2 small onions
- 3 cups water
- 3 cups brown rice

Directions

Preheat the oven to 250 degrees F (120 degrees C).

In a medium bowl, mix together the honey, maple syrup, curry powder, nutmeg, paprika, cayenne, and black peppercorns. Rub some of this mixture all over the chicken, including under the skin, and inside the cavity. Stuff the shallots, onions, and pieces of one apple into the chicken's cavity. Coat the remaining apples with the spice mixture, and place in a roasting pan. Place the chicken in the pan, and pour brown rice around the outside. Pour the water over the rice, making sure that all of the rice is down in the water.

Bake uncovered for about 5 hours. The chicken juices should run clear, and rice should be tender.

Spicy Sausage and Peppers Over Rice

Ingredients

1 cup brown rice
2 cups water
2 turkey sausage links, cut into 1-inch pieces
1 tablespoon minced garlic, or to taste
3/4 red onion, diced
1 green bell pepper, sliced
3/4 cup vegetable or chicken broth
1 cup grape tomatoes
2 tablespoons diced pimiento
crushed red pepper flakes to taste
Cajun seasoning to taste
black pepper to taste

Directions

Pour brown rice and water into a small saucepan. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer until rice is tender, about 40 minutes.

Preheat a skillet over medium-high heat. Add turkey sausage, and cook until well browned on the outside, and no longer pink on the inside. Remove cooked sausage, then stir in garlic and onion. Cook for a few minutes until the onion softens and begins to turn translucent. Add green pepper and cook for 2 minutes.

Pour in half of the vegetable stock along with the tomatoes and pimiento. Season to taste with red pepper flakes, Cajun seasoning, and pepper. Cook until the liquid has almost completely evaporated. Stir in sausage with remaining vegetable broth, and simmer until all is hot. Serve sausage mixture over brown rice.

Rice Stuffing with Apples, Herbs, and Bacon

Ingredients

3 1/2 cups water, divided
1 1/2 cups low fat, low sodium chicken broth
1 cup uncooked wild rice
1/3 pound bacon
3 cups diced onions
3 cups diced celery
1 tablespoon water
1 cup uncooked long-grain white rice
1 3/4 cups currants
3/4 cup dried cherries
3/4 cup dried cranberries
1/2 ounce dried apricots
1 cup diced, unpeeled apples
1/2 cup chopped Italian flat leaf parsley
6 tablespoons dried mixed herbs

Directions

In a medium saucepan over medium heat, bring 1 1/2 cups water and the chicken broth to a boil. Stir in wild rice. Cover, reduce heat, and simmer 45 minutes.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Reserving drippings, drain bacon, crumble, and set aside.

In the skillet with the reserved bacon drippings, saute onions and celery with 1 tablespoon water. Cook until very soft, about 20 minutes.

Stir remaining water, white rice, currants, cherries, cranberries, apricots, and apples into the wild rice. Continue cooking 20 minutes, or until wild rice and white rice are tender.

In a large bowl, mix the bacon and the onion mixture into the rice mixture. Season with the Italian parsley and dried mixed herbs.

Onion Rice

Ingredients

1 tablespoon vegetable oil
1 red onion, chopped
1 cup long-grain white rice
1 teaspoon ground black pepper
2 cups chicken broth

Directions

Heat the oil in a saucepan over medium heat. Stir in the onion, and cook until almost tender. Stir in rice, and continue cooking until coated with oil. When onion is tender and rice begins to brown lightly, season with pepper, and pour in the broth. Bring to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Indian Vegetable Rice

Ingredients

2 tablespoons vegetable oil
1 onion, thinly sliced
1/2 teaspoon ground cumin
1 cup Basmati rice
2 cups water
3/4 teaspoon salt
1/2 teaspoon garam masala
3/4 cup frozen mixed vegetables

Directions

In a large pan heat oil over medium heat and saute onions and cumin until onions are tender, but not browned. Rinse the rice several times and drain well. Add the rice to the pan with the onions and pour in the 2 cups of water. Stir in salt, garam masala and vegetables. Cover the pan and increase the heat to high.

Bring the mixture to a boil and then reduce the heat to low, keeping the rice covered at all times. After cooking for about 10 minutes, gently stir the rice to distribute the spices evenly. Cook 25 to 30 minutes, or until all of the water has evaporated and the rice is tender.

Roast Goose with Wild Rice Stuffing

Ingredients

1 (12 pound) fresh goose
salt to taste
4 cups wild rice, cooked
2/3 cup chopped toasted hazelnuts
2 Granny Smith apples - peeled, cored and chopped
1/2 cup chopped onion
2 teaspoons ground savory
3 tablespoons chopped fresh parsley
freshly ground black pepper
1 1/2 tablespoons all-purpose flour
4 cups water

Directions

Mix together the cooked rice, nuts, apples, onion, and herbs. Season to taste with salt and pepper.

Remove the neck, heart, and gizzard from the goose. Wash the bird inside and out. Pat dry. Fill the cavity of the goose with the stuffing, skewer closed, and lace string around the skewers. Truss the bird.

Roast in a preheated 325 degree F (165 degree C) oven, breast side down, for 1 1/2 hours. Draw off the fat as it accumulates. Turn, and roast another 1 1/2 hours. When done, the juices should run clear when the bird is pricked where the thigh attaches to the body. Remove trussing strings and skewers before carving.

While the goose is roasting, place the neck, heart, and gizzard in a saucepan with water. Let simmer gently, partially covered, for several hours, until reduced to slightly less than 2 cups. Season the broth to taste with salt.

Pour off all but 1 tablespoon of the fat from the roasting pan. Sprinkle a little flour over the bottom, 1 to 2 tablespoons, depending on how thick you like your gravy. Set the pan over low heat. Stir for 2 minutes, scraping up all the browned bits. Add the reserved goose broth to the pan, and whisk until smooth. Taste and season with salt and pepper. Serve in a gravy boat alongside the bird.

Smoky Southwest Chicken and Wild Rice Soup

Ingredients

1 tablespoon olive oil
1/2 cup chopped onion
1/2 cup thinly sliced celery
1 (10.75 ounce) can low-sodium cream of chicken soup
1 cup low-sodium chicken broth
1 cup cooked wild rice
1 cup canned, sliced carrots, drained
2 (3 ounce) cans premium chunk chicken breast in water, drained
1/2 teaspoon chili powder
1/2 teaspoon ground cumin
1 pinch ground chipotle chile
1 cup shredded pepper jack cheese, divided
1/3 cup whipping cream
3 tablespoons chopped cilantro
Cilantro sprigs for garnish

Directions

In a large saucepan, heat oil over medium-high heat; add onion and celery. Saute, stirring occasionally, 8 to 10 minutes or until softened. Stir in soup and broth. Add rice, carrots, chicken, chili powder, cumin, chipotle chile and 3/4 cup cheese; bring to a boil, stirring occasionally. Reduce heat and simmer 10 minutes to blend flavors; stir in cream and chopped cilantro. Garnish with remaining cheese and cilantro sprigs.

Chicken with Rice (Arroz con Pollo)

Ingredients

8 boneless chicken thighs, with skin
1/2 cup olive oil
2 cups chopped onion
1 clove garlic, crushed
1/2 teaspoon crushed red pepper flakes
2 cups converted long-grain white rice
2 1/2 teaspoons salt
1/2 teaspoon black pepper
1/4 teaspoon saffron threads
1 (28 ounce) can diced tomatoes
1 (4 ounce) can chopped green chiles
1 1/4 cups chicken broth
3/4 cup fresh peas
1 (4 ounce) jar pimientos, drained
1/2 (8 ounce) jar pimiento-stuffed green olives, drained and sliced
1/2 cup water

Directions

Preheat oven to 325 degrees F (165 degrees C).

Heat the olive oil in a Dutch oven over medium heat. Sear the chicken until golden, then set aside. Stir in the onion, garlic, and red pepper flakes; cook until the onions have softened, about 4 minutes. Add the rice, and season with salt, pepper, and saffron. Cook rice until golden, stirring constantly, about 10 minutes. Stir in the tomatoes, green chiles, and chicken broth. Place chicken thighs on top, then bring to a boil, cover, and place in the preheated oven.

Bake for 1 hour in the preheated oven, then sprinkle the peas, pimientos, and olives on top. Pour in the water, but do not stir. Recover and continue baking until the chicken is fully cooked, about 20 minutes.

Raspberry Rice Pudding

Ingredients

2 cups water
1 cup long grain rice
3 cups milk
3/4 cup sugar
1 (8 ounce) carton frozen whipped topping, thawed
2 (10 ounce) packages frozen raspberries, thawed
2 tablespoons cornstarch

Directions

In a large saucepan, bring water to a boil. stir in rice. Reduce heat; cover and simmer for 10 minutes, stirring occasionally. Stir in milk and sugar. Cook 20-30 minutes longer or until rice is tender and mixture is thick and creamy. Remove from the heat; cool. Fold in whipped topping. Refrigerate.

Drain raspberries, reserving juice. In a small saucepan, combine the cornstarch and reserved juice until smooth. Bring to a boil; cook and stir for 2 minutes or until thickened. Stir in raspberries. Remove from the heat; cool.

Spoon the rice pudding into individual dishes; top with the raspberry mixture. Cover and refrigerate until serving.

MinuteB® Rice Breakfast Rice

Ingredients

1 cup MinuteB® White Rice
1 (8 ounce) carton Dutch apple
nonfat yogurt
1/4 cup raisins
1/4 cup chopped nuts
1 teaspoon cinnamon
Apple juice (optional)

Directions

Prepare rice according to package directions.

Combine rice with yogurt, raisins, nuts and cinnamon in medium bowl; mix well. Chill. When ready to serve, add a small amount of apple juice to moisten, if desired. Garnish, if desired.

Minted Rice Casserole

Ingredients

2 cups water
2 teaspoons salt
1 cup uncooked long grain rice
1/4 cup butter or margarine
1 dash garlic salt
1 (14.5 ounce) can chicken broth
1/2 teaspoon dried mint leaves
1/4 cup slivered almonds, toasted

Directions

In a saucepan, bring water and salt to a boil. Remove from the heat; add rice. Cover and let stand for 3 minutes. Drain. Rinse with cold water; drain well. In a skillet, melt butter. Add rice and cook over medium heat, stirring frequently until butter is almost absorbed, about 5 minutes. Turn into a 1-qt. casserole; sprinkle with garlic salt. Pour chicken broth over rice. Cover and bake at 325 degrees F for 35 to 40 minutes or until most of liquid is absorbed. Add mint and fluff with a fork. Sprinkle almonds over top. Bake, uncovered, 5 to 10 minutes more.

My Favorite Chicken and Wild Rice Soup

Ingredients

1 tablespoon vegetable oil
3 pounds chicken pieces
2 whole carrots
2 stalks celery, cut in half
1 large whole onion, peeled
salt and pepper, to taste
5 cloves garlic, crushed
1 (6 ounce) package long grain
and wild rice mix (such as Uncle
Ben's ® Original)
3 carrots, chopped
1 1/2 tablespoons lemon juice
chopped fresh parsley

Directions

Heat oil in a large pot over medium heat; add the chicken, whole carrots, celery, and whole onion. Cook until the chicken is browned, about 10 minutes. Season with salt and pepper. Stir in the crushed garlic cloves, and cook until soft, about 1 to 2 minutes. Pour enough water into the pot to cover the chicken and vegetables. Simmer for 2 to 3 hours. Add water as necessary.

While the soup is simmering, cook the rice according to package instructions. Refrigerate when done.

Removed cooked chicken from the pot to cool. Strain the broth, discarding cooked vegetables. Shred chicken and return to the pot along with the broth; stir in chopped carrots and lemon juice. Bring soup to a simmer, and cook until the carrots are soft, about 10 minutes. Stir in the cooked rice and chopped parsley. Heat until hot, about 5 minutes. Season with additional salt and pepper, if needed.

Salmon and Rice Balls

Ingredients

1/2 cup uncooked white rice
1/2 cup water
2 (14.75 ounce) cans salmon,
drained and flaked
1/2 cup grated carrot (optional)
1/4 cup chopped onion
2 eggs
salt and pepper to taste
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup water

Directions

Bring the rice and 1/2 cup water to a boil in a saucepan over high heat. Reduce heat to medium-low, and cover; simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes. Fluff with fork, and allow to cool.

Preheat oven to 350 degrees F (175 degrees C). Spray an 11 x 9 baking pan with cooking spray.

Remove the skin from the salmon (and bones if you prefer). Combine salmon, optional carrots, onions, eggs, cooled rice, and salt and pepper in a large bowl. Mix well with your hands. Form into 8 (tennis ball sized) balls, using about 3/4 cup salmon mixture per portion. Arrange balls in the prepared pan, allowing room for them to expand. Mix the soup and 1/2 cup water together in a small bowl; pour over the salmon balls. Cover with foil.

Bake in the preheated oven for 1 hour. Allow salmon balls to rest for a few minutes before serving.

Rice-Stuffed Cornish Hens

Ingredients

1/3 cup uncooked long grain rice
2 tablespoons finely chopped onion
2 tablespoons slivered almonds
3 tablespoons butter, divided
3/4 cup water
1 teaspoon chicken bouillon granules
1 teaspoon lemon juice
1/2 teaspoon salt, divided
1 (4 ounce) can mushroom stems and pieces, drained and chopped
2 Cornish game hens
1/8 teaspoon pepper

Directions

In a saucepan, cook and stir the rice, onion and almonds in 2 tablespoons butter over medium heat for 5 minutes or until rice is lightly browned. Stir in the water, bouillon, lemon juice and 1/4 teaspoon salt. Bring to a boil. Reduce heat; cover and simmer for 16-20 minutes or until rice is tender. Stir in mushrooms.

Sprinkle outside and cavity of hens with pepper and remaining salt. Stuff hens with rice mixture. Place on a rack in a shallow roasting pan coated with nonstick cooking spray. Melt remaining butter; brush half over hens.

Cover and bake at 400 degrees F for 25-35 minutes longer or until juices run clear and a meat thermometer reads 180 degrees F for hens and 165 degrees F for stuffing.

Coconut-Raisin Rice Pudding

Ingredients

1/4 cup butter or margarine,
melted
3 eggs
3 cups milk
1 cup sugar
2 teaspoons vanilla extract
3/4 teaspoon ground nutmeg
1/2 teaspoon salt
2 1/2 cups cooked rice
3/4 cup raisins
3/4 cup flaked coconut

Directions

Place butter in 13-in. x 9-in.x 2-in. baking dish; set aside. In a large bowl, combine the eggs, milk, sugar, vanilla, nutmeg and salt. Stir in the rice and raisins. Transfer to prepared baking dish. bake, uncovered, at 325 degrees F for 30 minutes; sprinkle with coconut. Bake 10-15 minutes longer or until a thermometer reads 160 degrees F. Serve warm. Refrigerate leftovers.

Hens with Apricot Rice Stuffing

Ingredients

1 cup sliced fresh mushrooms
3/4 cup chopped pecans
1/2 cup chopped onion
6 tablespoons butter, divided
1 cup cooked wild rice
1/2 cup chopped dried apricots
1 tablespoon minced fresh parsley
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon cayenne pepper
4 (24-ounce) Cornish game hens
1/2 cup apricot preserves
1 tablespoon white vinegar

Directions

In a large skillet, saute the mushrooms, pecans and onion in 4 tablespoons butter until tender. Stir in the rice, apricots, parsley, salt, pepper and cayenne.

Spoon about 3/4 cup rice mixture into each hen; tie legs together with kitchen string. Place hens, breast side up, on a rack in a shallow roasting pan. Melt remaining butter; brush over hens.

Bake, uncovered, at 350 degrees F for 1-3/4 to 2 hours or until a meat thermometer reads 180 degrees F for hens and 165 degrees F for stuffing. In a small saucepan, warm preserves and vinegar; spoon over hens. Bake 15 minutes longer.

Game Hen Stuffed with Wild Rice and Mushrooms

Ingredients

1/2 cup uncooked wild rice
1 1/2 cups water
1 pinch salt
10 fresh mushrooms, sliced
2 tablespoons butter
1 Cornish game hen, thawed
1 tablespoon poultry seasoning,
or to taste
1/2 teaspoon dried crushed
rosemary
salt and pepper to taste
2 tablespoons butter

Directions

Bring the rice, a pinch of salt, and water to a boil in a saucepan with a lid. Reduce the heat, cover with a lid, and simmer the wild rice until the kernels burst open, 45 to 50 minutes. Replenish the water if necessary. Fluff the rice with a fork, and let stand for 5 to 10 minutes to absorb water.

Preheat oven to 425 degrees F (220 degrees C). Grease a baking dish large enough to hold the game hen.

Heat 2 tablespoons of butter in a skillet, and cook and stir the mushrooms over medium heat until they are partially cooked and starting to give their juice, 5 to 8 minutes. Stir the mushrooms and butter into the cooked rice.

Sprinkle the game hen, inside and out, with poultry seasoning, rosemary, and salt and pepper. Lightly stuff the Cornish hen with the wild rice mixture, and tie the legs together with cooking twine to hold in the stuffing. Slice 2 tablespoons of butter into small pats, and dot them around the bird.

Bake the bird in the preheated oven until no longer pink at the bone and the juices run clear, 40 to 50 minutes. An instant-read thermometer inserted into the thickest part of the thigh, near the bone should read 165 degrees F (74 degrees C). Remove the game hen from the oven, cover with a doubled sheet of aluminum foil, and allow to rest in a warm area for 10 minutes before slicing.

Rice Mess

Ingredients

2 cups water
1 cup uncooked rice
1 tablespoon butter
1 small onion, chopped
1 clove garlic, minced
1 pound ground beef
1 (8 ounce) can sliced mushrooms, drained
salt and ground black pepper to taste
1 (15 ounce) can tomato sauce
4 slices Cheddar cheese

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Heat butter in a skillet over medium heat. Saute onion and garlic until tender. Remove from skillet, and set aside. In the same pan, brown the ground beef until no pink shows; drain excess fat. Return the onion mixture to pan, and stir in mushrooms. Season with salt and pepper. Stir in cooked rice and tomato sauce. Top with sliced cheese, and allow to stand until cheese is melted.

Chicken Rice Skillet

Ingredients

4 (4 ounce) boneless skinless chicken breast halves
2 tablespoons olive or vegetable oil
2 celery ribs, chopped
4 green onions, thinly sliced
1/2 cup chopped sweet red pepper
1/2 cup chopped sweet yellow pepper
2 cups frozen green beans, thawed
1 (4.5 ounce) jar sliced mushrooms, drained
1 (14.5 ounce) can chicken broth
1/4 cup water
3 garlic cloves, minced
1/2 teaspoon salt
1/4 teaspoon lemon-pepper seasoning
1/8 teaspoon garlic powder
1/8 teaspoon pepper
2 cups uncooked instant rice

Directions

In a large skillet over medium heat, brown chicken in oil for about 4 minutes on each side or until almost tender. Add celery, onions and peppers; cook until vegetables are crisp-tender. Stir in the beans and mushrooms; cook until chicken juices run clear.

Stir in the broth, water and seasonings. Bring to a boil. Stir in rice; cover and remove from the heat. Let stand for 5 minutes or until rice is tender; fluff rice with a fork.

Thai-Style Rice Salad

Ingredients

4 cups uncooked jasmine rice
2 teaspoons unsalted butter
2 teaspoons minced fresh ginger root
2 (14 ounce) cans coconut milk
2 cups water
1/2 teaspoon salt

1 tablespoon peanut oil
2 cloves garlic, minced
1 shallot, minced
1 Thai chile pepper, seeded and minced
1 teaspoon minced fresh ginger root
1 teaspoon minced lemon grass
1/2 pound peeled and deveined medium shrimp (30-40 per pound)
1/2 red bell pepper, sliced
1 tablespoon chopped fresh basil
1 tablespoon fish sauce
1 teaspoon soy sauce
1/2 lime, juiced
1 1/2 cups diced pineapple
2 teaspoons white sugar, or to taste
1/4 cup chopped fresh cilantro

Directions

Bring the rice, butter, ginger, coconut milk, water, and salt to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, about 20 minutes. Remove from the heat, fluff with a fork, and refrigerate until cold.

Heat the peanut oil in a large skillet over medium-high heat. Stir in the garlic, shallot, minced chile pepper, ginger, and lemon grass; cook for 1 minute until the shallot begins to go limp. Add the shrimp; cook and stir until the shrimp has turned pink, then stir in the red bell pepper slices. Continue cooking until the shrimp is no longer opaque in the center. Season with basil, fish sauce, soy sauce, and lime juice.

Stir the shrimp mixture into the chilled rice along with the pineapple and sugar. Sprinkle with cilantro to serve.

Josephine's Puerto Rican Chicken and Rice

Ingredients

1 tablespoon vegetable oil
5 chicken drumsticks
1 small onion, chopped
1/2 cup pitted green olives
2 tablespoons capers
1 (8 ounce) can tomato sauce
3 tablespoons shortening
2 tablespoons achiote seed
4 cups boiling water
4 cups uncooked jasmine rice

Directions

In a large saucepan saute chicken, onions, olives and capers over medium heat. Pour in a little juice from the olives to add more olive flavor. As the onion begins to turn clear and the chicken begins to brown, add tomato sauce. Saute mixture until everything is lightly cooked. Reduce heat to low.

In a small saucepan melt shortening over medium heat; add achiote seeds. When the shortening turns red remove it from the heat and strain out the seeds. Mix oil into chicken/tomato mixture. Add the boiling water to the mixture, increase the heat to medium high and bring to a boil, stirring well.

Add the rice to the boiling mixture and continue to boil for about 3 minutes. Reduce heat to low and continue cooking for about 30 minutes, or until rice is tender and has absorbed the liquid, stirring occasionally. Remove from heat and let stand for 10 minutes.

Transfer mixture to a large bowl and serve immediately.

Mediterranean Yellow Rice and Vegetables

Ingredients

2 cups vegetable broth
2 cups chicken broth
1/3 cup pineapple juice
2 1/2 cups instant brown rice
1/3 cup raisins
2 tablespoons ground turmeric
1 teaspoon ground cumin
1 tablespoon vegetable oil
1 onion, chopped
1 zucchini, chopped
1/2 cup chopped fresh mushrooms
1/2 red bell pepper, chopped
1/2 yellow bell pepper, chopped
2 tablespoons honey
1 tablespoon vegetable oil
1/4 cup lemon juice
1 teaspoon minced fresh ginger root
1 pinch ground black pepper
1/2 fresh pineapple - peeled, cored and chopped

Directions

Pour the vegetable broth, chicken broth, and pineapple juice into a large saucepan, and bring to a boil over high heat. Stir in the brown rice, raisins, turmeric, and cumin, bring back to a boil. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, about 10 minutes.

Heat 1 tablespoon of oil in a skillet over medium heat; cook and stir the onion, zucchini, mushrooms, red and yellow pepper for about 5 minutes, until the vegetables have softened.

While the vegetables are cooking, stir together honey, 1 tablespoon of oil, lemon juice, ginger, and black pepper in a bowl. Stir honey mixture, cooked vegetables, and pineapple into the cooked rice, bring the mixture back to a boil, and serve hot.

Palitaw (Sweet Rice Cakes)

Ingredients

1 cup glutinous rice flour
(malagkit)
1/2 cup white sugar
1/2 cup water
1/2 cup white sugar
2 tablespoons sesame seeds
4 ounces grated coconut
1 teaspoon salt

Directions

Mix the rice flour, 1/2 cup sugar, and the water together in a bowl into a soft dough; set aside.

Stir 1/2 cup sugar and sesame seeds together in a small bowl. Toss the coconut with the salt together in a separate bowl.

Bring a large pot of water to a boil.

Take a portion of the soft dough and roll it into a ball between the palms of your hands. Pull lengthwise and shape into a tongue. Drop into the boiling water. The cake is ready when it floats. Scoop it out with a strainer and roll it in the sugar and sesame seed mixture. Place it on a serving platter. Repeat with the rest of the dough. Top the cakes with coconut and serve warm.

American Lite Fried Rice

Ingredients

1 cup dry jasmine rice
3 tablespoons vegetable oil
2 cloves garlic, chopped
2 cups broccoli florets
1 cup cauliflower florets
5 green onions, chopped
1 (10 ounce) package shredded carrots
3 cups shredded cabbage
1 (8 ounce) can water chestnuts, drained
1/4 cup soy sauce, or to taste
1/4 cup water as needed
chili sauce (optional)

Directions

In a medium saucepan, bring 2 cups of water to a boil. Stir in rice. Reduce heat, cover, and simmer for 20 minutes.

Heat vegetable oil in a large skillet over medium heat. Cook garlic and rice in oil for about 2 minutes, stirring frequently to avoid burning the garlic. Add broccoli and cauliflower florets and cook, stirring occasionally, for 3 to 5 minutes. Toss green onions, carrots, cabbage, and water chestnuts into the pan, and cook another 5 minutes, or until vegetables are tender. Add additional water as needed to keep vegetables moist. Drizzle with soy sauce, and toss to coat.

Old-Fashioned Rice Pudding II

Ingredients

1/3 cup uncooked white rice, not rinsed
1/4 teaspoon salt
1/4 cup white sugar
1 quart milk, scalded
2 teaspoons butter

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a 1 quart baking dish combine rice, salt and sugar. Stir in scalded milk and dot with butter.

Bake in preheated oven for 1 1/2 hours, or until rice is very tender and milk is thick and creamy. Stir gently with a fork every 15 minutes during the first hour.

Asian Chicken and Rice

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breasts
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
1 1/2 cups water
1 (1.25 ounce) package teriyaki seasoning mix
1 (16 ounce) package frozen stir-fry vegetables
1 1/2 cups uncooked instant white rice

Directions

Heat oil in skillet. Add chicken and cook until browned. Remove chicken.

Add soup, water, seasoning mix and vegetables. Heat to a boil. Stir in rice. Top with chicken. Cover and cook over low heat 5 min. or until done.

Nutty Wild Rice Salad with Kiwifruit and Red

Ingredients

2 1/2 cups chicken stock
1 cup wild rice
3 tablespoons lemon juice
2 teaspoons olive oil
2 teaspoons honey
2 kiwis, peeled and diced
1 cup seedless red grapes, halved
1 1/2 tablespoons toasted,
chopped pecans

Directions

Place broth in a medium saucepan, and bring to a boil. Add rice, reduce heat to low, and simmer, covered, for 45 minutes, or until tender. Drain excess liquid, cover and let cool.

Whisk together lemon juice, oil, and honey in a small bowl until honey is dissolved. Season with salt and pepper.

Place cooled rice in a salad bowl, along with kiwi, red grapes and pecans. Add dressing, and gently toss.

Rice and Lentil Pilaf

Ingredients

2 tablespoons olive oil
1 cup chopped carrot
1 cup sliced celery
1 large onion, chopped
3 cloves garlic, minced
1 3/4 cups SwansonB® Vegetable Broth
1/2 cup dried lentils, rinsed and drained
1/2 cup uncooked regular long-grain white rice
2 medium Italian plum tomatoes, seeded and chopped
2 tablespoons chopped fresh parsley

Directions

Heat oil in skillet. Add carrots, celery, onion and garlic and cook until tender.

Add broth, lentils and rice. Heat to a boil. Cover and cook over low heat 20 minutes or until done. Stir in tomatoes and parsley.

Rice Pudding I

Ingredients

1 1/4 cups uncooked white rice
1 1/2 cups white sugar
1/2 cup butter, melted
5 cups milk
2 eggs, beaten
1 teaspoon ground cinnamon
1/2 teaspoon ground nutmeg
3/4 cup raisins

Directions

In a saucepan, bring salted water to a boil. Add rice, reduce heat, cover and simmer for 20 minutes.

Preheat oven to 350 degrees F (175 degrees C).

Combine 2 1/2 cups cooked rice, sugar, melted butter, milk, eggs, cinnamon, nutmeg and raisins and mix well. Pour into a 9x13 inch baking dish.

Bake in preheated oven until top is golden, 30 to 60 minutes. Serve warm or cold.

Grapes and Rice Stir Fry

Ingredients

1 tablespoon vegetable oil
1 cup sliced red grapes
1 cup cubed cooked chicken
2 cups cooked rice
1/4 cup chicken broth

Directions

Heat the vegetable oil in a wok or large skillet over medium high heat. Stir in the grapes and chicken; cook and stir until the chicken is hot, and the grapes are tender, about 3 minutes. Add the rice and chicken broth; continue cooking until the rice is hot, about 2 minutes more.

Day Before Pay Day Fried Rice

Ingredients

3 tablespoons vegetable oil,
divided
3 eggs, beaten
3 cups cold, cooked white rice
2 cups chopped cooked chicken
1/2 cup sliced celery
1/2 cup shredded carrot
1 cup frozen green peas, thawed
2 green onions, sliced
3 tablespoons soy sauce

Directions

Heat 1 tablespoon of oil in a wok or large skillet over medium-high heat. Pour in the eggs; cook and stir until scrambled and firm. Remove from wok, and set aside.

Put remaining 2 tablespoons of oil in the wok and turn heat up to high. Stir in rice until each grain is coated with oil. Stir in chicken, celery, carrot, peas and green onions. Reduce heat to medium, cover and allow to steam for 5 minutes. Stir in scrambled eggs and soy sauce, and cook until eggs are heated through.

Raisin Rice Stuffed Chicken

Ingredients

2 tablespoons olive oil
2 (2 to 3 pound) whole chickens
3 cups cooked white rice
1 cup raisins
1 onion, chopped
1 tablespoon ground turmeric
salt to taste
ground black pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a small skillet, heat two tablespoons of olive oil. When oil is hot, saute the chopped onion. Add turmeric and raisins. Saute. Add cooked rice and salt. Mix well.

Butter the outside of both chickens and sprinkle a little pepper on both. Stuff the rice mixture into both chickens. Place in a greased 9x13 inch baking dish and bake in preheated oven for about 1 hour (or until chickens are nice and brown and the juices run clear).

Mexican Rice

Ingredients

3 tablespoons vegetable oil
2/3 cup diced onion
1 1/2 cups uncooked white rice
1 cup chopped green bell pepper
1 teaspoon ground cumin
1 teaspoon chili powder
1 1/2 (8 ounce) cans tomato sauce
2 teaspoons salt
1 clove garlic, minced
1/8 teaspoon powdered saffron
3 cups water

Directions

In a large saucepan, heat vegetable oil over a medium-low heat. Place the onions in the pan, and saute until golden.

Add rice to pan, and stir to coat grains with oil. Mix in green bell pepper, cumin, chili powder, tomato sauce, salt, garlic, saffron, and water. Cover, bring to a boil, and then reduce heat to simmer. Cook for 30 to 40 minutes, or until rice is tender. Stir occasionally.

Rice with Black Beans

Ingredients

1 onion, chopped
1 tablespoon vegetable oil
1 (14.5 ounce) can stewed tomatoes
1 (15 ounce) can black beans, undrained
1/2 teaspoon dried oregano
1/2 teaspoon garlic powder
1 cup instant white rice

Directions

In a large saucepan, cook and stir onion in oil until tender and translucent, but not brown. Add tomatoes, beans, oregano and garlic powder. Bring to boil. Stir in rice, return mixture to a boil. Reduce heat to simmer, and cover.

Let mixture simmer for 5 minutes. Remove pan from heat and let stand 5 minutes before serving.

Santa Fe Wild Rice Soup

Ingredients

2 cups frozen corn kernels
1/3 cup diced onion
1/3 cup diced carrots
3 (14.5 ounce) cans chicken broth
2 cups wild rice, cooked
1/2 cup chopped green chile peppers
1 teaspoon chili powder
1 teaspoon ground cumin
1/2 teaspoon dried oregano
1/8 teaspoon ground cayenne pepper
1 tablespoon chopped fresh cilantro

Directions

In a large saucepan over medium heat, combine corn, onion, carrot and 1 can chicken broth and bring to a boil. Reduce heat and simmer 10 to 15 minutes or until onion is tender.

Stir in remaining chicken broth, wild rice, green chile peppers, chili powder, cumin, oregano and cayenne pepper. Simmer, uncovered, about 5 minutes or until heated through.

Top each bowl with fresh tomato salsa, sprinkle with cilantro and serve.

Salsa Red Beans N Rice

Ingredients

1 medium green pepper, chopped
1/4 cup chopped red onion
3 green onions, finely chopped
4 garlic cloves, minced
1 tablespoon olive oil
5 cups cooked brown rice
1 1/4 cups salsa
1 (16 ounce) can kidney beans,
rinsed and drained
1/2 teaspoon salt

Directions

In a large nonstick skillet, saute the green pepper, onions and garlic in oil until tender. Stir in the rice, salsa, beans and salt. Bring to a boil. Reduce heat; simmer, uncovered, for 2-3 minutes or until heated through.

Black Bean and Rice Enchiladas

Ingredients

- 1 green pepper, chopped
- 1 medium onion, chopped
- 3 garlic cloves, minced
- 1 tablespoon olive oil
- 1 (15 ounce) can black beans, rinsed and drained
- 1 (14.5 ounce) can diced tomatoes and green chilies
- 1/4 cup picante sauce
- 1 tablespoon chili powder
- 1 teaspoon ground cumin
- 1/4 teaspoon crushed red pepper flakes
- 2 cups cooked brown rice
- 8 (6 inch) flour tortillas, warmed
- 1 cup salsa
- 1 cup reduced fat shredded Cheddar cheese
- 3 tablespoons chopped fresh cilantro leaves

Directions

In a large nonstick skillet, saute the green pepper, onion and garlic in oil until tender. Add the beans, tomatoes, picante sauce, chili powder, cumin and red pepper flakes; bring to a boil. Reduce heat; simmer, uncovered, until heated through and mixture thickens. Add rice; cook 5 minutes longer or until heated through.

Spoon a rounded 1/2 cup down the center of each tortilla. Fold sides over filling and roll up. Place in a 13-in. x 9-in. x 2-in. baking dish coated with nonstick cooking spray. Spoon salsa over each tortilla. Cover and bake at 350 degrees F for 25 minutes. Uncover; sprinkle with cheese and cilantro. Bake 2-3 minutes longer or until cheese is melted.

Brown Rice, Broccoli, Cheese and Walnut Surprise

Ingredients

1/2 cup chopped walnuts
1 tablespoon butter
1 onion, chopped
1/2 teaspoon minced garlic
1 cup uncooked instant brown rice
1 cup vegetable broth
1 pound fresh broccoli florets
1/2 teaspoon salt
1/8 teaspoon ground black pepper
1 cup shredded Cheddar cheese

Directions

Preheat oven to 350 degrees F (175 degrees C). Place walnuts on small baking sheet, and bake for 6 to 8 minutes or until toasted.

Melt butter in a medium saucepan over medium heat. Cook onion and garlic in melted butter for 3 minutes, stirring frequently. Stir in the rice, add the broth, and bring to a boil. Reduce heat to medium-low. Cover, and simmer until liquid is absorbed, about 7 to 8 minutes.

Place broccoli in a microwave-safe casserole dish, and sprinkle with salt and pepper. Cover, and microwave until tender.

Spoon rice onto a serving platter, and top with broccoli. Sprinkle walnuts and cheese on top.

Beef and Rice Medley

Ingredients

1 pound ground beef
1/2 cup diced onion
2 1/2 cups water
1 cup uncooked rice
1 cube beef bouillon
1/2 teaspoon ground black pepper
1 (14.5 ounce) can diced tomatoes
1 cup diced green bell pepper
1 (8 ounce) package mozzarella cheese

Directions

Place ground beef and onion in a large, deep skillet. Cook over medium high heat until evenly brown. Drain excess fat. Stir in water and rice. Season with beef bouillon and black pepper. Simmer 25 to 30 minutes, or until water is absorbed. Stir in diced tomatoes and green peppers. Simmer another 10 minutes, until green pepper is tender. Sprinkle top with cheese.

Mushroom Wild Rice Bake

Ingredients

4 cups water
4 beef bouillon cubes
2 garlic cloves, minced
1/2 cup uncooked wild rice, rinsed
1/2 cup uncooked long grain rice
1 (4.5 ounce) jar sliced mushrooms, drained
1/4 cup butter or margarine

Directions

In a saucepan, combine water, bouillon, garlic and wild rice; bring to a boil over medium heat. Reduce heat; cover and simmer for 30 minutes. Add long grain rice; cover and simmer for 20-25 minutes or until the rice is tender. Stir in mushrooms and butter. Transfer to an ungreased 8-in. square baking dish. Bake, uncovered, at 350 degrees F for 30-40 minutes or until liquid is absorbed.

Chile Rice Casserole

Ingredients

1 cup uncooked instant rice
1 (10.75 ounce) can condensed
cream of celery soup
1 (4 ounce) can chopped green
chile peppers
1 cup sour cream
1/2 cup shredded Cheddar
cheese

Directions

Preheat oven to 325 degrees F (165 degrees C).

In an 8x8 inch baking dish combine rice, soup, chile peppers and sour cream. Sprinkle Cheddar cheese on top.

Bake in preheated oven for 25 minutes.

Black Bean Soup with Rice and Sherry

Ingredients

1 cup dry black beans
1 quart beef broth
1 quart chicken broth
1/2 pound smoked ham hock
1 large onion, sliced
1 carrot, sliced
4 sprigs fresh parsley
2 cloves garlic
1 teaspoon ground thyme
salt and pepper to taste
1 1/2 cups uncooked white rice
1/2 cup dry sherry
1 small red onion, diced

Directions

Place beans in a large bowl and cover with several inches of water. Let soak 8 hours or overnight.

Drain and rinse beans and place in a large pot over medium heat with beef broth, chicken broth, ham hock, onion, carrot, parsley, garlic and thyme. Bring to a boil, then reduce heat, cover and simmer 6 to 8 hours.

Strain soup into a large saucepan, reserving bean mixture. Remove ham hock and discard. Puree bean mixture in a blender or food processor until smooth. Stir into reserved broth. Cook over low heat 2 hours. Season with salt and pepper.

In the last 20 minutes of cooking, bring 2 1/2 cups of water to a boil in a medium saucepan. Stir in rice. Reduce heat, cover and cook 20 minutes.

Ladle soup into six bowls. Top with cooked rice, a spoonful of sherry and a sprinkling of red onion.

Rice with Sesame Seeds

Ingredients

3 cups water
1 1/2 cups uncooked long-grain white rice
1/4 cup vegetable oil
1 tablespoon garlic paste
1 tablespoon ginger paste
1/2 cup tamarind paste
1 pinch ground turmeric
salt and pepper to taste
1 1/2 teaspoons sesame seeds
fresh cilantro, for garnish

Directions

In a medium saucepan, bring water and rice to a boil. Reduce heat, cover, and simmer 20 minutes, until liquid has been absorbed. Fluff rice with a fork.

Heat 1/2 the oil in a medium saucepan over medium heat, and saute the garlic paste and ginger paste until lightly browned. Mix in the tamarind paste, turmeric, salt, and pepper. Gradually mix in the rice. Cook and stir until well coated.

Heat the remaining oil in a small skillet, and saute sesame seeds until lightly browned. Mix into the rice mixture. Garnish with cilantro to serve.

Spanish Rice Chicken I

Ingredients

1 (6.8 ounce) package Spanish-style rice mix
1 tablespoon butter
2 cups hot water
1 skinless, boneless chicken breast half - cut into cubes
1 cup salsa
1 (14.5 ounce) can diced tomatoes with green chile peppers

Directions

In a large skillet over medium heat prepare rice according to package directions, using the butter/margarine to brown the vermicelli and rice to a golden brown. Add the water, chicken, salsa and tomatoes and bring all to a boil. Cover skillet, reduce heat and let simmer for approximately 25 to 30 minutes, or until all liquid is absorbed.

Italian Sausage Fried Rice

Ingredients

- 1 pound bulk Italian sausage
- 1 cup uncooked long grain rice
- 1 large onion, chopped
- 1 garlic clove, minced
- 2 cups water
- 1 teaspoon salt
- 1/4 teaspoon hot pepper sauce
- 1 (14.5 ounce) can diced tomatoes, undrained
- 1 cup frozen peas, thawed

Directions

In a large skillet, cook sausage over medium heat until no longer pink; drain. Add the rice, onion and garlic; cook and stir until onion is tender. Stir in the water, salt and hot pepper sauce. Bring to a boil. Reduce heat; cover and simmer for 18-20 minutes or until rice is tender.

Stir in tomatoes and peas; cover and cook 5-10 minutes longer or until peas are heated through.

Mexican-Style Rice and Beans

Ingredients

1 (5.6 ounce) package KnorrB® Rice SidesB„Ÿ - Chicken
2 cups water
2 tablespoons I Can't Believe It's Not Butter!B® Spread
1 medium red or green bell pepper, diced
3 green onions, sliced
1 (15 ounce) can black or red kidney beans, rinsed and drained
1/2 cup shredded Monterey Jack or Cheddar cheese
4 medium flour tortillas, warmed

Directions

Prepare KnorrB® Rice SidesB„Ÿ - Chicken with water and 1 tablespoon spread according to package directions.

Meanwhile, melt remaining 1 tablespoon spread in 10-inch skillet over medium-high heat and cook red pepper, stirring occasionally, 2 minutes. Add green onions and beans and continue cooking, stirring occasionally, 1 minute. Toss with hot Rice Sides.

To serve, evenly spoon rice mixture into warm tortillas, then top with cheese. Garnish, if desired, with hot sauce, sour cream and shredded lettuce.

Wild Rice Soup

Ingredients

1 1/2 cups wild rice, cooked
2 tablespoons butter
1 cup shredded carrots
1/2 cup chopped onion
1/2 cup chopped green bell pepper
3 tablespoons all-purpose flour
1/4 teaspoon ground black pepper
1 cup water
1 (10.5 ounce) can chicken broth
1 cup half-and-half
1/3 cup blanched slivered almonds
1/4 cup fresh parsley

Directions

In a small saucepan, combine 1/2 cup wild rice and 1 1/2 cups water. Bring to a boil, reduce heat, cover and simmer for 45 minutes.

In a 3 quart saucepan over medium heat, melt butter; add celery, carrot, onion and bell pepper. Saute until vegetables are tender.

Stir in flour, pepper, wild rice, water and broth. Bring to boil and reduce heat. Cover and simmer for 15 minutes.

Stir in half and half, almonds and parsley. Heat until hot and serve.

Guyanese Cookup Rice

Ingredients

1 scotch bonnet chile pepper
6 bone-in chicken pieces, such as breasts, thighs, and drumsticks
2 skinless, bone-in chicken breast halves - cut in half
1 tablespoon olive oil
1 onion, finely chopped
3 cloves garlic, minced
2 cups uncooked long-grain white rice
4 cups chicken broth
1 (14 ounce) can coconut milk
4 sprigs thyme, chopped
1 (15 ounce) can black-eyed peas, rinsed and drained
4 green onions, coarsely chopped
1/2 head cabbage, cored and cut into large chunks
2 tablespoons butter
salt and pepper to taste

Directions

Slice the scotch bonnet chile in half, and chop one half. Reserve both halves. (Chile is very hot, so use gloves when chopping, and avoid touching your eyes, nose, or mouth after chopping.) Cut the chicken pieces into large chunks.

Heat the olive oil in a large skillet or Dutch oven over medium heat, and pan-fry the chicken pieces until brown on all sides, about 15 minutes. Stir in chopped chile, onion, and garlic. Cook, stirring occasionally, until the onion is translucent, about 5 minutes. Add the rice, and stir to coat with oil. Let the rice fry until it turns slightly opaque but doesn't brown. Pour in the chicken stock, bring to a boil over medium heat, and reduce heat to a simmer. Let the mixture simmer for about 5 minutes, and stir in the coconut milk, thyme, black-eyed peas, and green onions until well combined. Lay the cabbage chunks on top of the mixture, and place the remaining half chile on top of the cabbage.

Cover, and simmer until the rice and cabbage are tender, about 20 minutes. Check occasionally to see if the mixture is getting too dry on the bottom, and add a small amount of water if needed to prevent burning. Before serving, stir in butter, and season to taste with salt and pepper.

Lubia Polo (Green Bean Rice)

Ingredients

- 1 pound ground beef
- 1 large onion, chopped
- 1 jalapeno pepper, finely chopped
- 2 tablespoons curry powder
- 5 cups chicken broth
- 1 cup tomato sauce
- 1 pound fresh green beans, cut into 1 inch pieces
- 3 cups uncooked basmati rice, rinsed and drained
- 3 tablespoons oil

Directions

In a large non-stick pot over high heat, brown the ground beef until no pink shows. Stir in onion and jalapeno, and cook until tender. Season with curry powder. Stir in chicken broth and tomato sauce. Bring to a boil, and stir in green beans. Cook for 15 minutes, or until beans are tender.

Stir in rice, and cover pot. Reduce heat to medium, and cook for 10 to 15 minutes, or until much of the liquid is absorbed. (Be careful not to overcook rice at this point or the dish will be mushy; the rice should be firm.) Remove entire contents to another container, and return pot to the stove.

Heat oil in the bottom of pot over medium heat (make sure it is a non-stick pot.) Dump rice mixture back into pot. Wrap a clean dish towel around the inside of the pot's lid (the ends of the dish towel will be folded over the edges on top of the lid,) and put the lid on the pot. Cook for 35 minutes, without uncovering or stirring. Remove lid and place a tray on top of the pot, then carefully flip it over. The rice will hold the shape of pot with a nice crust on top called 'tah digh.'

Zucchini, Chicken and Rice Casserole

Ingredients

Vegetable cooking spray
1 (12 ounce) package refrigerated or thawed frozen breaded cooked chicken tenders, cut into bite-sized strips
2 large zucchini, cut in half lengthwise and thinly sliced
1 (7 ounce) jar whole roasted sweet peppers, drained and thinly sliced
1 cup uncooked quick-cooking brown rice
1 (10.75 ounce) can Campbell's® Condensed Cream of Celery Soup or Campbell's® Condensed 98% Fat Free Cream of Celery Soup
1 (10.75 ounce) can water
1/2 cup sour cream

Directions

Heat the oven to 375 degrees F. Spray a 3-quart shallow baking dish with the cooking spray.

Stir the chicken, zucchini, peppers and rice in the baking dish.

Stir the soup, water and sour cream in a small bowl. Pour the soup mixture over the chicken mixture. Cover the baking dish.

Bake for 35 minutes or until the rice is tender. Let stand for 10 minutes. Stir the rice before serving.

Classic Rice Salad

Ingredients

2 cups MinuteB® White Rice,
uncooked
1/2 cup onions, chopped
1/2 cup sweet pickle relish
1/2 teaspoon salt
1/2 cup light mayonnaise
2 teaspoons prepared mustard
1/4 cup pimentos, chopped
2 eggs, hard cooked, chopped

Directions

Prepare rice according to package directions.

Mix all ingredients. Chill.

Serve on lettuce leaves, if desired.

Jeera (Cumin) Rice

Ingredients

2 tablespoons vegetable oil
1/2 teaspoon cumin seeds
1 cup dry jasmine rice
1 3/4 cups water
salt to taste

Directions

Heat the oil in a medium size saucepan over a medium-high heat. Drop in the cumin seeds, and cook until they splutter. Do not allow the cumin seeds to burn or become really dark brown in color. Add the rice and fry it in the oil for about 1 minute.

Add the water and salt and bring to a boil. Once the water is boiling, reduce the heat to low and cover the saucepan. Cook the rice for approximately 15 minutes. If you feel the rice is getting burnt near the base of the pan as it cooks, one trick is to place the saucepan on another flat pan or griddle which is directly on the flame. Toss with a fork.

Cheddar Rice Casserole

Ingredients

1/4 cup chopped onion
2 garlic cloves, minced
1/4 cup butter or margarine
3 cups cooked long-grain rice
2 cups shredded Cheddar cheese
1 cup minced fresh parsley
1 cup milk
4 eggs, lightly beaten
2 teaspoons Worcestershire sauce
1 teaspoon salt

Directions

In a large saucepan, saute onion and garlic in butter until tender. Add remaining ingredients; mix well. Transfer to a greased shallow 1-qt. baking dish. Bake, uncovered, at 350 degrees F for 40-45 minutes or until a knife inserted near the center comes out clean.

Southwestern Rice and Bean Salad

Ingredients

2 cups cold, cooked long-grain rice
1 (16 ounce) can kidney beans, rinsed and drained
1 (8.75 ounce) can whole kernel corn, drained
1/2 cup sliced green onions with tops
1/2 cup picante sauce
1/4 cup bottled Italian dressing
1 teaspoon ground cumin

Directions

Combine all of the ingredients in a large salad bowl. Cover and refrigerate for 2-3 hours.

Rice and Raisin Breakfast Pudding

Ingredients

1 cup water
1 cup uncooked brown rice
1/2 cup raisins
1/4 cup real maple syrup
1 cup soy milk
1/2 cup toasted and chopped almonds
1 teaspoon ground cinnamon
1/2 teaspoon ground cardamom

Directions

In a medium saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 45 minutes, or until rice is tender.

In a medium saucepan, combine cooked rice, raisins, maple syrup, soy milk, almonds, cinnamon and cardamom. Bring to a boil over medium-high heat. Immediately reduce heat to low and simmer, stirring frequently, until thickened about 5 to 8 minutes. Spoon into bowls and serve.

Brown Rice Pudding II

Ingredients

2 cups uncooked brown rice
2 cups water
1 teaspoon salt
1 (12 fluid ounce) can evaporated milk
1/2 cup pure maple syrup
1 1/2 teaspoons ground cinnamon
1 teaspoon ground nutmeg
1 tablespoon vanilla extract
1/2 teaspoon rum extract

Directions

Bring the rice, water, and salt to a boil in a pot; cover, reduce heat to medium-low, and simmer until the rice is tender and the liquid has been absorbed, 45 to 50 minutes.

Stir the evaporated milk, maple syrup, cinnamon, nutmeg, vanilla extract, and rum extract into the cooked rice. Continue simmering until the mixture thickens, about 5 minutes. Remove from heat and cover until ready to serve.

Brown Rice Slaw

Ingredients

2 cups coleslaw mix
2 cups cooked brown rice
1 medium tart apple, chopped
1/3 cup orange juice concentrate
1/3 cup fat-free mayonnaise
1 teaspoon sugar
1/4 teaspoon salt
1/4 cup chopped pecans, toasted

Directions

In a bowl, combine the coleslaw mix, rice and apple. In a small bowl, combine orange juice concentrate, mayonnaise, sugar and salt; pour over coleslaw mixture and toss to coat. Cover and refrigerate until serving. Stir in pecans.

Wild Rice Cheese Soup

Ingredients

1 pound ground Italian sausage
1 small onion, diced
1 cup uncooked wild rice
1 (10.75 ounce) can condensed cream of potato soup
1 (10.75 ounce) can condensed cream of chicken soup
1 cup milk
1 cup evaporated milk
1 pound processed cheese, cubed

Directions

In a medium skillet, fry the Italian sausage and onions until sausage is no longer pink. Drain and set aside. In a small saucepan, cook wild rice with 2 cups of water until tender; set aside.

In a stockpot, combine the cooked sausage and onions, rice, potato and chicken soups, milk, and evaporated milk. Cook over low heat until warm. Stir in the processed cheese and heat, stirring occasionally until cheese is melted.

Crispy Rice Candy

Ingredients

2 cups crispy rice cereal
2 cups dry roasted peanuts
2 cups miniature marshmallows
1 cup crunchy peanut butter
2 pounds white chocolate,
chopped

Directions

In a large bowl, combine cereal, peanuts, marshmallows and peanut butter. Stir until evenly mixed.

In a microwave-safe bowl, or in a double boiler, cook chocolate until melted. Stir occasionally until chocolate is smooth. Stir chocolate into cereal mixture. Mixture will be slightly runny.

Drop by tablespoons onto waxed paper. Let set until firm, 2 hours. Store in an airtight container.

Carrots and Rice

Ingredients

1 cup sliced carrots
3 tablespoons minced onion
4 1/2 cups water
2 teaspoons salt
2 cups uncooked long grain white rice
1/2 cup white sugar
1 cup half-and-half cream
3/4 cup butter

Directions

In a large saucepan, combine carrots, onion, water, and salt. Bring to a boil, reduce heat to medium, and simmer for 10 minutes. Stir in rice. Reduce heat to low, and cover pan. Allow to steam for 20 minutes.

Stir sugar, half-and-half, and butter into rice mixture. Consistency should be creamy, not dry. Stir in some milk if necessary. Remove from heat, and serve immediately.

Portobello, Wild Rice, and Gizzards

Ingredients

- 1 1/2 cups uncooked wild rice
- 4 1/2 cups water
- 1 pound chicken gizzards
- 1 tablespoon extra virgin olive oil
- 1/2 medium red onion, chopped
- 1 large portobello mushroom cap, chopped
- 1 clove garlic, chopped
- 1/4 cup sun-dried tomatoes
- 1 cup grated Parmesan cheese

Directions

Place rice and water in a pot, and bring to a boil. Reduce heat to low, cover, and simmer 45 minutes.

Preheat oven to 300 degrees F (150 degrees C). Lightly grease a medium casserole dish.

Place gizzards in a pot with enough water to cover, and bring to a boil. Cook 15 minutes. Drain, and dice.

Heat olive oil in a skillet, and cook the onion, mushroom, garlic, and sun-dried tomatoes until tender. Mix in the cooked gizzards, and cook until lightly browned. Transfer mixture to the prepared casserole dish, and stir in the rice. Top with Parmesan cheese.

Bake 20 minutes in the preheated oven, until bubbly.

Awesome Chicken and Yellow Rice Casserole

Ingredients

1 medium onion, coarsely chopped
1 medium green bell pepper, coarsely chopped
1 (8 ounce) can water chestnuts, drained and chopped
2 tablespoons olive oil
1 whole chicken
salt and pepper to taste
seasoning salt to taste
1 (10 ounce) package yellow rice
1 (4 ounce) jar diced pimentos, drained

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a Dutch oven, toss the onion, green bell pepper, and water chestnuts with olive oil to coat. Rub the chicken with salt, pepper, and seasoning salt, and place on top of the vegetables in the Dutch oven.

Cover, and cook the chicken 1 hour and 15 minutes in the preheated oven, or to an internal temperature of 180 degrees F (85 degrees C). Remove from heat. Leaving the vegetables in the Dutch oven, remove the cooked chicken, cool, skin, debone, and shred meat.

While the chicken is cooking, prepare the yellow rice according to package directions.

Mix the shredded chicken and cooked rice into the Dutch oven with the vegetables. Return to the 350 degrees F (175 degrees C) oven, and continue cooking 15 minutes before serving.

Herbed Rice Pilaf

Ingredients

2 cups uncooked long grain rice
1 cup chopped celery
1/2 cup chopped onion
1/4 cup butter or margarine
4 cups chicken broth
1 teaspoon Worcestershire sauce
1 teaspoon soy sauce
1 teaspoon dried oregano
1 teaspoon dried thyme

Directions

In a skillet, saute rice, celery and onion in butter until the rice is lightly browned and the vegetables are tender. Spoon into a greased 2-qt. casserole. Combine all remaining ingredients; pour over rice mixture. Cover and bake at 325 degrees F for 50 minutes or until the rice is done.

Zesty Rice 'N' Bean Casserole

Ingredients

2 medium green peppers,
chopped
1 1/2 cups sliced fresh
mushrooms
1 medium onion, chopped
2 garlic cloves, minced
1/2 cup water
1 teaspoon canola oil
1 (28 ounce) can diced tomatoes,
undrained
1 (16 ounce) can kidney beans,
rinsed and drained
3/4 cup uncooked long grain rice
2 teaspoons ground cumin
1 teaspoon chili powder
1/4 teaspoon cayenne pepper
1 cup shredded part-skim
mozzarella cheese, divided

Directions

In a large nonstick skillet, saute the green peppers, mushrooms, onion and garlic in water and oil until onion is tender. Add the tomatoes, beans, rice and seasonings. bring to a boil. Reduce heat; cover and simmer for 25 minutes or until rice is tender and most of the liquid is absorbed. Remove from the heat; stir in 1/2 cup cheese.

Transfer to a 2-1/2-qt. baking dish coated with nonstick cooking spray. Sprinkle with remaining cheese. bake, uncovered, at 350 degrees F for 15-20 minutes or until cheese is melted.

Pineapple Rice Casserole

Ingredients

1 cup uncooked instant rice
2 tablespoons butter or margarine
1 (8 ounce) can crushed
pineapple, undrained
2 tablespoons brown sugar
Pinch salt
1/2 cup shredded Cheddar
cheese

Directions

Prepare rice according to package directions. Stir in butter. Add the pineapple, brown sugar and salt; spoon into a greased shallow 1-qt. baking dish. Sprinkle with cheese. Bake, uncovered, at 375 degrees F for 15-20 minutes or until heated through and cheese is melted.

Indian-Style Rice with Cashews, Raisins and

Ingredients

1 tablespoon vegetable oil
1 1/2 cups basmati rice
1 (14 ounce) can coconut milk
1 1/4 (14 ounce) cans chicken stock
1/2 teaspoon ground cumin
1/2 teaspoon ground coriander
1 pinch crushed red pepper flakes
1 teaspoon salt
1/4 teaspoon ground turmeric
1 bay leaf
1/2 cup raisins
3/4 cup cashew halves

Directions

Heat oil in a large pot over medium-high heat. Stir in rice, and cook for 2 minutes. Pour in the coconut milk, chicken stock, cumin, coriander, red pepper flakes, salt, turmeric, bay leaf, raisins, and cashew halves. Bring to a boil, then cover, and reduce heat to low. Cook until rice is tender, about 20 minutes.

Coconut Rice with Black Beans

Ingredients

1 tablespoon butter
1/2 shallot, minced
1 cup uncooked jasmine rice
3/4 cup coconut milk
1 cup water
1 pinch ground nutmeg
1 (15 ounce) can black beans,
rinsed and drained

Directions

Melt the butter in a small saucepan over medium heat. Stir in the shallot, and cook until the shallot has softened and turned translucent, about 3 minutes. Add the rice and stir until coated with the butter. Pour in the coconut milk and water; season with nutmeg. Bring to a boil over high heat, then reduce heat to medium-low, cover, and simmer until the liquid has been absorbed and the rice is tender, about 18 minutes. Stir in the black beans, and cook a few minutes until hot.

Sausage and Wild Rice Stuffing

Ingredients

1 cup orange juice
1 1/4 cups dried cranberries
2 (6 ounce) boxes long grain and wild rice mix
1 pound Bob EvansB® Savory Sausage Roll or Original Recipe Sausage Roll
1/2 cup diced onions
1/2 cup diced celery
1/2 cup dried bread crumbs

Directions

In small bowl, combine orange juice and cranberries. Set aside. Prepare rice mixes according to package directions. While rice is cooking, in large saucepan, crumble and cook sausage, onions and celery over medium heat until sausage is browned. Stir in cooked rice, orange juice and cranberries and bread crumbs. Spoon into a greased 9 inch x 13 inch baking pan. Cover and bake at 400 degrees F for 20 minutes. May be placed in turkey or chicken.

Red Beans and Rice Burrito

Ingredients

1 (8 ounce) box red beans & rice mix (such as Zatarains ®)
8 (10 inch) whole wheat tortillas
1/2 cup sour cream
1 cup shredded Cheddar cheese
4 teaspoons Creole seasoning (such as Tony Chachere's®)

Directions

Cook rice as instructed on package. Place tortillas in microwave and heat on High for 10 seconds.

Spoon 1/4 cup rice and beans down the center of each tortilla. Top each with 1 tablespoon sour cream, 2 tablespoons Cheddar cheese, and 1/2 teaspoon Creole seasoning. Fold edges over to enclose filling.

Herbed Rice and Spicy Black Bean Salad

Ingredients

1 tablespoon chopped fresh basil
1 tablespoon chopped fresh thyme
1 tablespoon chopped fresh parsley
1 tablespoon chopped fresh cilantro
1/2 teaspoon salt
1/2 teaspoon ground black pepper
1/2 teaspoon cayenne pepper
1/4 teaspoon garlic powder
2 cups cold, cooked white rice
1 (14 ounce) can black beans, rinsed and drained
2 celery stalks, finely chopped
1 (4 ounce) can chopped black olives
3 green onions, chopped
1/4 cup red wine vinegar
1/4 cup extra-virgin olive oil

Directions

Make a seasoning by mixing together the basil, thyme, parsley, cilantro, salt, pepper, cayenne pepper, and garlic powder in a bowl.

Gently mix together the rice, black beans, celery, olives, and green onions in a large bowl. Season the rice mixture with 1 teaspoon of the seasoning.

Make a dressing by whisking the vinegar and olive oil with the seasoning; allow to rest for 10 minutes. Pour the dressing over the rice mixture; stir to combine.

Cinnamon Rice

Ingredients

1 cup uncooked rice
2 cups water
2 tablespoons nonfat milk
5 tablespoons raisins
2 teaspoons margarine
1/2 teaspoon ground cinnamon
1 teaspoon sugar

Directions

Bring rice, water, milk, raisins, and margarine to a boil in a saucepan over medium-high heat, stirring occasionally. Reduce heat to low, cover, and cook until liquid has absorbed and rice is tender, about 15 minutes. Mix together cinnamon and sugar, sprinkle over rice to serve.

Spicy Chicken Rice Soup

Ingredients

4 cups chicken broth
2 cups cubed, cooked chicken
2 celery ribs, chopped
2 medium carrots, chopped
1 medium green pepper, chopped
1 medium onion, chopped
1/3 cup uncooked long grain rice
1/4 cup minced fresh cilantro or parsley
1/2 teaspoon dried oregano
1/2 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon ground cumin
1/8 teaspoon crushed red pepper flakes

Directions

In a large saucepan, combine all ingredients. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until rice and vegetables are tender.

Old-Fashioned Rice Pudding

Ingredients

1 cup cooked long-grain rice
1 cup milk
5 teaspoons sugar
Dash salt
1/2 teaspoon vanilla extract
Whipped cream

Directions

In a saucepan, combine rice, milk, sugar and salt. Cook, uncovered, over medium heat for 20 minutes or until thickened, stirring often. Remove from the heat; stir in vanilla. Spoon into serving dishes. Serve warm; top with whipped cream if desired.

Lemon Thyme Rice

Ingredients

1 tablespoon butter
1 cup uncooked white rice
1 (14.5 ounce) can chicken broth
1 tablespoon fresh lemon juice
1 tablespoon dried thyme

Directions

Melt butter in a medium saucepan over medium-high heat, and stir in the rice. Cook rice, stirring frequently, until browned, about 5 minutes.

Mix chicken broth, lemon juice and thyme into the rice. Cover, and reduce heat to low. Cook 20 minutes, until liquid has been absorbed. Fluff with a fork before serving.

Pork and Century Egg Rice Congee

Ingredients

1 cup uncooked short-grain white rice
1 tablespoon vegetable oil
6 cups water
1 cube pork bouillon cube
2 cups char siu (Chinese roast pork), diced
6 green onions, chopped

2 cups water
2 preserved duck eggs (century eggs), peeled and diced

Directions

Rinse the rice in several changes of cold water. Drain completely in a mesh strainer and place into a large pot. Stir the vegetable oil into the rice and set aside for 10 minutes.

Stir 6 cups of water, the bouillon cube, char siu, and green onion into the rice. Bring to a boil over high heat; reduce heat to medium-low, cover, and simmer 1 1/2 hours. Stir frequently as the rice cooks to help break the rice grains apart and keep it from burning on the bottom.

Stir in the remaining 2 cups of water and the century egg. Continue cooking another 1 1/2 hours, stirring frequently until the congee reaches your desired consistency. The congee is ready when the individual grains of rice are no longer discernable and have thickened the soup.

Pineapple Shrimp Rice Bake

Ingredients

2 cups chicken broth
1 cup uncooked long grain rice
1 garlic clove, minced
1 medium onion, chopped
1 medium green pepper, julienned
2 tablespoons vegetable oil
2 teaspoons soy sauce
1/4 teaspoon ground ginger
1 1/2 pounds cooked medium shrimp, peeled and deveined
1 1/2 cups cubed fully cooked ham
1 (8 ounce) can pineapple tidbits, undrained

Directions

In a large saucepan, bring broth to a boil. Stir in rice. Reduce heat; cover and simmer for 25 minutes or until tender. Meanwhile, in a large skillet, saute the garlic, onion and green pepper in oil until tender. Stir in soy sauce and ginger. Add shrimp, ham and pineapple. Stir in rice.

Transfer to a greased 2-qt. baking dish. Bake, uncovered, at 350 degrees F for 15-20 minutes or until heated through. Stir before serving.

Rice Bread (Pirog)

Ingredients

1 (0.6 ounce) cake compressed
fresh yeast
1/4 cup warm water (110 degrees
F/45 degrees C)
1 cup milk
1/2 cup white sugar
1/2 cup margarine
2 eggs
2 teaspoons vanilla extract
1 pinch salt
4 1/2 cups all-purpose flour
3/4 cup golden raisins
1 tablespoon butter, melted
1/2 teaspoon ground cinnamon
1 cup white rice
2 cups cold milk
1 tablespoon butter
1/4 cup white sugar
1 pinch salt

Directions

Dissolve yeast in warm water; set aside.

Scald 1 cup milk, and combine with 1/2 cup sugar and 1/2 cup butter or margarine. Set aside to cool.

In a separate bowl beat eggs. Add eggs, vanilla, and pinch of salt to cooled milk mixture. Mix together. Add yeast mixture. Gradually add flour and raisins until dough comes away from the bowl. Knead the dough until pliable. Avoid handling the dough more than necessary! Place dough in a well oiled bowl. Set aside to rise until doubled in size in a draft free area.

Combine 2 cups cold milk, 1/4 cup sugar, and pinch of salt in a saucepan. Stir in rice, and bring to a boil. Add 1 tablespoon butter. Lower heat, cover, and cook for about 20 minutes, until done. Set aside to cool.

Punch down the dough, and knead a couple of times. Place into the center of a 9 x 14 inch casserole dish that has been sprayed with non-stick cooking spray and lightly floured. Spread dough in dish by patting gently to all sides. Let rise for 15 minutes.

Spread rice on top of dough, and pull sides up gently to form an envelope type design. Rice will show in center. Brush the top lightly with melted butter and sprinkle with cinnamon.

Place in a preheated 375 degree F (190 degrees C) oven. Lower temperature to 350 degrees F (175 degrees C). Bake for 30 to 40 minutes, until golden.

Red Beans and Rice

Ingredients

1 (14 ounce) package boil in bag rice
1 1/2 pounds lean ground beef
2 (15 ounce) cans kidney beans, drained and rinsed
1 (24 ounce) jar picante sauce
1 1/2 tablespoons paprika
1 tablespoon chili powder
1/2 teaspoon crushed red pepper flakes
12 ounces shredded sharp Cheddar cheese

Directions

Cook the rice according to package directions.

Place the ground beef in a large skillet over medium high heat. Saute for 5 to 10 minutes, or until browned and crumbly. Drain well and transfer meat to a large pot over low heat. Add the rice, beans, picante sauce, paprika, chili powder and crushed red pepper flakes. Stir well and let simmer for 20 minutes. Stir in cheese and let simmer for 10 more minutes.

Indian Saffron Rice

Ingredients

1/8 teaspoon powdered saffron
2 cups boiling water, divided
2 tablespoons butter
1 cup uncooked long-grain white rice, not rinsed
1 teaspoon salt

Directions

Steep the saffron in 1/2 cup boiling water.

In a skillet that can be tightly covered, melt the butter over medium-high heat. Stir in the rice and salt. Cook, stirring constantly, until the rice begins to absorb the butter and becomes opaque, but do not brown the rice.

Quickly pour in the remaining 1 1/2 cups boiling water along with the saffron water. Cover immediately, reduce heat to low, and cook 20 minutes, or until all of the liquid is absorbed. For best results, do not remove the lid while the rice is cooking.

Wild Rice Soup V

Ingredients

1 cup uncooked wild rice
1 tablespoon butter
1 onion, chopped
1/4 cup all-purpose flour
1 quart chicken broth
2 large carrots, shredded
3 cups cubed cooked ham
1/2 cup milk
2 tablespoons chopped fresh parsley
1/4 cup sweet vermouth

Directions

In a medium saucepan, boil rice in water 30 minutes. Drain, rinse, and set aside.

Meanwhile, in a large soup pot, melt butter over medium heat. Cook onion in butter until translucent. Stir in flour all at once to form a roux. Stir in broth, a little at a time, and cook until slightly thickened. Stir in carrots, ham, milk, parsley and reserved rice. Reduce heat and simmer 15 minutes.

Stir in vermouth and simmer 30 minutes more. Serve.

Campbell'sB® Chili and Rice

Ingredients

3/4 pound ground beef (85% lean)
1 medium onion, chopped
1 tablespoon chili powder
1 (10.75 ounce) can
Campbell'sB® Healthy
RequestB® Condensed Tomato
Soup
1/4 cup water
1 teaspoon vinegar
1 (15 ounce) can kidney beans,
rinsed and drained
4 cups hot cooked regular long-
grain white rice, cooked without
salt

Directions

Cook the beef, onion and chili powder in a 10-inch skillet over medium-high heat until the beef is well browned, stirring often. Pour off any fat.

Stir the soup, water, vinegar and beans in the skillet and heat to a boil. Reduce the heat to low. Cook for 10 minutes or until the mixture is hot and bubbling. Serve over the rice.

Chicken Rice Salad II

Ingredients

1 cup uncooked white rice
2 cups water
1 tablespoon vegetable oil
2 skinless, boneless chicken breast halves
1/2 head lettuce, chopped

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Heat the vegetable oil in a large skillet over medium heat. Cook the chicken breasts until no longer pink in the center and the juices run clear, about 25 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Cut the chicken into bite size pieces.

Toss chicken, rice, and lettuce in a large bowl. Serve immediately.

Kielbasa Fried Rice

Ingredients

2 tablespoons olive oil
1 large onion, diced
3 large carrots, shredded
1/4 head cabbage, shredded
4 cloves garlic, chopped
1 (16 ounce) package kielbasa
sausage, cut into 1/2 inch dice
3 cups cooked white rice
soy sauce to taste
3 eggs

Directions

Heat oil in a large skillet over medium-high heat. Stir in onions; cook until soft and translucent. Stir in carrots, cabbage, and garlic; cook until garlic begins to brown. Stir in kielbasa; cook until heated through, about 3 minutes

Crumble rice with hands to break up clumps. Then stir rice into skillet. Heat through, then stir in soy sauce. Beat 1 egg, and mix thoroughly into rice. One at a time, beat and stir the remaining 2 eggs into the rice. Cover, reduce the heat to medium low, and cook 10 minutes, stirring often.

Continental Rice

Ingredients

1 clove garlic, minced
2 tablespoons butter
1 (14.5 ounce) can chicken broth
1 (9 ounce) package frozen
French-style green beans
1 (4.5 ounce) jar sliced
mushrooms, drained
1/2 teaspoon dried basil
1/8 teaspoon pepper
1 1/2 cups uncooked instant rice

Directions

In a large saucepan, saute garlic in butter for 2 minutes. Add the broth, beans, mushrooms, basil and pepper; bring to a boil. Reduce heat; simmer, uncovered for 2 minutes. Add rice; cover and remove from the heat. Let stand for 8 minutes or until broth is absorbed.

Maria's Spanish Rice

Ingredients

2 tablespoons olive oil
1 large yellow onion, diced
1 clove garlic, minced
1 1/2 cups uncooked white rice
3 cups water
1 (4 ounce) jar diced pimento
peppers, drained

Directions

Heat oil in a medium skillet over medium heat. Saute onion and garlic until golden. Stir in rice and saute until rice begins to brown. Add water and simmer for 10 minutes.

Stir in pimentos. Reduce heat, cover and cook until all water is absorbed, about 10 to 15 minutes.

Hot Dogs 'n' Rice

Ingredients

1/2 cup chopped onion
1/2 cup chopped green pepper
2 tablespoons vegetable oil
1 cup uncooked long grain rice
1 1/2 cups water, divided
5 hot dogs, cut into pieces
1 (14.5 ounce) can stewed tomatoes, undrained
3 tablespoons ketchup

Directions

In a large skillet, saute onion and green pepper in oil until tender. Add rice; cook and stir for 2-3 minutes. Add 1-1/4 cups water and hot dogs. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes. Add the tomatoes, ketchup and remaining water. Cover and cook until rice is tender.

Kicky Steak Strips with Rice

Ingredients

1/2 cup Worcestershire sauce
2 tablespoons yellow mustard
1 pound top sirloin steak, cut into thin strips
1 cup uncooked long-grain white rice
2 cups water
1 tablespoon olive oil
1/2 cup chopped sweet onion
2 cloves garlic, peeled and chopped
1 teaspoon pepper

Directions

In a medium container, mix Worcestershire sauce and mustard. Place steak strips in the mixture. Cover, and marinate in the refrigerator at least 30 minutes.

Place rice and water in a medium saucepan, and bring to a boil. Reduce heat, cover, and cook 20 minutes.

Heat olive oil in a medium saucepan over medium heat. Stir in the onion and garlic, and cook until tender. Season with pepper. Place steak into the saucepan and cook 5 to 7 minutes on each side, to desired doneness. Discard remaining marinade. Serve over the cooked rice.

Island Shrimp and Rice

Ingredients

8 ounces bacon
3 tablespoons bacon drippings
1 large onion, finely chopped
1 1/2 cups uncooked long grain white rice
3 1/4 cups chicken broth, divided
1 (14.5 ounce) can diced tomatoes with juice
2 teaspoons fresh lemon juice
1 1/2 teaspoons Worcestershire sauce
1 teaspoon salt
1/2 teaspoon ground nutmeg
1/4 teaspoon ground cayenne pepper
1/4 teaspoon ground black pepper
2 pounds medium shrimp - peeled and deveined
1/4 cup chopped fresh parsley

Directions

Place bacon in a large, heavy pot over medium-high heat, and cook until evenly brown. Remove, and set aside. Drain drippings, reserving 3 tablespoons in the pot.

Place onion in the pot with the bacon drippings, and cook 5 minutes over medium heat, stirring constantly, until tender. Mix in the rice, 2 1/4 cups broth, tomatoes with juice, lemon juice, and Worcestershire sauce. Season with salt, nutmeg, cayenne pepper, and black pepper. Bring to a boil, reduce heat to low, cover, and simmer 20 minutes.

Stir the cooked bacon, remaining 1 cup broth, and shrimp into the pot. Continue cooking 10 minutes, uncovered, over low heat. Sprinkle with parsley to serve.

American-Style Red Beans and Rice

Ingredients

1 tablespoon olive oil
1 (15 ounce) can kidney beans
1 1/2 cups tomato sauce
4 1/2 cups water, divided
1/2 teaspoon dried oregano
1/2 teaspoon dried basil
1 pinch dried thyme
salt and pepper to taste
5 teaspoons adobo seasoning,
divided
2 cups uncooked white rice

Directions

In a large saucepan combine olive oil, kidney beans, tomato sauce, 1/2 cup water, oregano, basil, thyme, salt, pepper and 2 teaspoons adobo. Simmer on low heat.

Meanwhile, bring 4 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes, or until rice is cooked and all liquid is absorbed. Stir in remaining 3 teaspoons adobo. Serve beans over the rice.

Danish Rice Pudding with Almonds

Ingredients

2 cups milk
1/3 cup Arborio rice
1/4 cup chopped blanched almonds
1/4 cup sherry
1/2 (.25 ounce) envelope unflavored gelatin
1/3 cup white sugar
1 teaspoon vanilla extract
1 cup heavy cream
1 (12 ounce) package frozen raspberries - thawed and drained

Directions

In a saucepan, bring the milk to a boil, and then add rice. Reduce heat to simmer, and continue cooking for 20 minutes, stirring occasionally. Remove from heat, and set aside to cool to room temperature.

In a small saucepan, mix the sherry and gelatin; stir over low heat until the gelatin is dissolved. Stir in the sugar until completely dissolved, and then stir in vanilla. Stir into the rice with the chopped almonds. Refrigerate.

Pour cream into a bowl, and whip until light and fluffy soft peaks appear. Fold into chilled rice pudding. Serve in small bowls, topped with frozen raspberries.

Thighs on Rice

Ingredients

2 cubes chicken bouillon
1 tablespoon water
1 cup uncooked white rice
1/4 cup butter
1 onion, chopped
2 cups water
6 chicken thighs
1 teaspoon Italian-style seasoning

Directions

Preheat oven to 350 degrees F (175 degrees C).

Dissolve bouillon in 1 tablespoon water. In a medium bowl combine the rice, butter/margarine, onion and 2 cups water. Mix well and pour mixture into a 9x13 inch baking dish.

Place thighs on top of rice mixture and season to taste. Bake in the preheated oven for 35 to 45 minutes (depends on the size of the thighs).

Fiesta Chicken and Rice Bake

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup or Campbell's® Condensed 98% Fat Free Cream of Chicken Soup
1 cup Pace® Chunky Salsa or Pace® Picante Sauce
1/2 cup water
1 cup whole kernel corn
3/4 cup uncooked regular long-grain white rice
4 skinless, boneless chicken breasts
paprika
1/2 cup shredded Cheddar cheese

Directions

Mix soup, salsa, water, corn and rice in 2-quart shallow baking dish. Top with chicken and sprinkle with paprika. Cover.

Bake at 375 degrees F for 45 minutes or until done. Sprinkle with cheese.

Wild Rice Soup III

Ingredients

1/2 cup uncooked wild rice
3 tablespoons butter
1 onion, chopped
1 cup chopped celery
3 tablespoons all-purpose flour
salt and pepper to taste
1 (10.75 ounce) can chicken broth
2 cups milk
2 cups diced chicken

Directions

Prepare rice according to package directions.

Melt the butter or margarine in a large pot over medium heat. Add the onion and celery and saute for 5 to 10 minutes, or until almost tender.

Stir in the flour and salt and pepper to taste. Add the broth and milk and stir until soup thickens.

Add the rice and the chicken and allow to heat through, about 10 minutes.

Sarah's Rice Pilaf

Ingredients

2 tablespoons butter
1/2 cup orzo pasta
1/2 cup diced onion
2 cloves garlic, minced
1/2 cup uncooked white rice
2 cups chicken broth

Directions

Melt the butter in a lidded skillet over medium-low heat. Cook and stir orzo pasta until golden brown. Stir in onion and cook until onion becomes translucent, then add garlic and cook for 1 minute. Mix in the rice and chicken broth. Increase heat to high and bring to a boil. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Remove from heat and let stand for 5 minutes, then fluff with a fork.

Easy Coconut Rice and Black-Eyed Peas

Ingredients

1/2 cup coconut milk
2 cups water
1 (15.5 ounce) can black-eyed
peas, drained
1 cup brown rice

Directions

In a saucepan, combine the coconut milk, water and black-eyed peas. Stir in rice. Bring to a boil, cover and reduce heat to low. Simmer until rice has absorbed all of the liquid, about 40 minutes.

Minnesota Wild Rice Dressing

Ingredients

2 (4.5 ounce) packages instant long grain and wild rice
1 (16 ounce) package ground pork sausage
1 (16 ounce) package ground sage pork sausage
1/2 cup chopped celery
1 medium onion, chopped
1/2 pound fresh mushrooms, sliced
1 (5 ounce) can water chestnuts, drained and sliced
1/4 teaspoon garlic powder
2 eggs, beaten

Directions

Prepare instant long grain and wild rice according to package directions. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

Place ground pork sausage and ground sage pork sausage in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, and set aside. Cook and stir celery, onion, mushrooms, and water chestnuts in the skillet until browned and tender. Season with garlic powder.

Mix prepared rice, sausage, celery mixture, and eggs in the prepared baking dish. Bake 15 minutes in the preheated oven, until lightly browned.

Shrimp Rice Soup

Ingredients

2 cups white rice
9 ounces shelled and deveined shrimp
1 tablespoon sesame oil
1 tablespoon rice wine
12 cups water
salt to taste

Directions

Rinse rice and set aside for 2 hours or until moistened.

Heat sesame oil in a saucepan. Add shrimp and rice wine and gently fry. Add rice and fry for 1 minute.

Pour water into saucepan and boil over medium heat. When the rice and shrimp mixture is thickened, or the rice expands about 3 times, reduce the heat to low. Continue to cook for 10 minutes, or until heated through, stirring constantly. Season with salt and serve hot.

Egg Fried Rice

Ingredients

1 cup water
1/2 teaspoon salt
2 tablespoons soy sauce
1 cup uncooked instant rice
1 teaspoon vegetable oil
1/2 onion, finely chopped
1/2 cup green beans
1 egg, lightly beaten
1/4 teaspoon ground black pepper

Directions

In a saucepan bring water, salt and soy sauce to a boil. Add rice and stir. Remove from heat, cover and let stand 5 minutes.

Heat oil in a medium skillet or wok over medium heat. Saute onions and green beans for 2 to 3 minutes. Pour in egg and fry for 2 minutes, scrambling egg while it cooks.

Stir in the cooked rice, mix well and sprinkle with pepper.

Veggie Brown Rice Wraps

Ingredients

1 medium red or green bell pepper, diced
1 cup sliced fresh mushrooms
2 garlic cloves, minced
1 tablespoon olive oil
2 cups cooked brown rice
1 (16 ounce) can kidney beans, rinsed and drained
1 cup frozen corn, thawed
1/4 cup chopped green onions
1/2 teaspoon ground cumin
1/2 teaspoon pepper
1/4 teaspoon salt
6 (8 inch) flour tortillas, warmed
1/2 cup shredded reduced-fat Cheddar cheese
3/4 cup salsa

Directions

In a large nonstick skillet, saute the red pepper, mushrooms and garlic in oil until tender. Add the rice, beans, corn, green onions, cumin, pepper and salt. Cook and stir for 4-6 minutes or until heated through.

Spoon 3/4 cup onto each tortilla. Sprinkle with cheese; drizzle with salsa. Fold sides of tortilla over filling; serve immediately.

Leslie's Broccoli, Wild Rice, and Mushroom

Ingredients

1/2 cup uncooked wild rice
1 1/2 cups water
2 cups chopped fresh broccoli
1/2 cup butter
1 1/2 cups sliced mushrooms
1 cup chopped onion
1 (16 ounce) package herb
seasoned stuffing mix
1 (14 ounce) can chicken broth
1/2 cup sliced almonds (optional)

Directions

Bring rice and 1 1/2 cups water to boil in a pot. Cover, reduce heat to low, and simmer 45 minutes.

Place broccoli in a pot with enough water to cover, and boil 5 minutes, or until slightly tender. Remove from heat, and drain.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a baking dish.

Melt the butter in a skillet over medium heat, and saute the mushrooms and onion until tender. Mix in cooked rice, cooked broccoli, stuffing mix, broth, and almonds. Transfer to the prepared baking dish (or use to stuff turkey just before roasting).

Bake 30 minutes in the preheated oven, or until golden brown.

Tuna Rice Puff

Ingredients

2/3 cup uncooked white rice
1 1/3 cups water

2 egg whites
1/3 cup butter
1/4 cup all-purpose flour
1 teaspoon salt
1/4 teaspoon ground black pepper
1 1/2 cups milk
2 egg yolks
1 (12 ounce) can tuna, undrained
2 tablespoons grated onion
1 tablespoon lemon juice

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Preheat an oven to 350 degrees F (175 degrees C). Beat egg whites until foamy in a large glass or metal mixing bowl. Lift your beater or whisk straight up: the egg whites should form a sharp peak that holds its shape; set aside.

Melt the butter in a large saucepan over medium-low heat. Whisk in the flour, salt, and pepper; stir until the mixture becomes paste-like and light golden brown, about 5 minutes. Gradually whisk the milk into the flour mixture, and bring to a simmer over medium heat. Cook and stir 5 minutes. Whisk the egg yolks in a bowl until broken, then whisk in the milk mixture a few tablespoons at a time until you have whisked in 1/3 of the milk mixture. Scrape the egg yolk mixture into the saucepan with the remaining milk, and whisk until smooth. Cook 2 more minutes, stirring constantly.

Remove the milk sauce from the heat, and stir in the rice, tuna, onion, and lemon juice. Gently fold in the egg whites until evenly blended, then pour into a 1 1/2 quart casserole dish.

Bake in the preheated oven until the casserole has puffed slightly, is golden brown, and has set in the center, about 40 minutes.

Nacho Rice Dip

Ingredients

1 (6.8 ounce) package Spanish rice and vermicelli mix
2 tablespoons butter or margarine
2 cups water
1 (14.5 ounce) can diced tomatoes, undrained
1 pound ground beef
1 pound process American cheese, cubed
1 (14.5 ounce) can stewed tomatoes
1 (8 ounce) jar process cheese sauce
Tortilla chips

Directions

In a large saucepan, cook rice mix in butter until golden. Stir in water and diced tomatoes; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until rice is tender.

Meanwhile, in a skillet, cook beef until no longer pink. Drain and add to the rice. Stir in cheese, stewed tomatoes and cheese sauce; cook and stir until cheese is melted. Transfer to a slow cooker; cover and keep warm on low. Serve with tortilla chips.

Wild Rice Chowder

Ingredients

8 bacon strips, diced
1/3 cup chopped onion
1/3 cup all-purpose flour
1/2 teaspoon salt
4 cups water
1 (14.5 ounce) can chicken broth
1 1/2 cups cooked wild rice
1 (12 ounce) can evaporated milk
8 ounces process American
cheese, cubed
2 tablespoons minced fresh
parsley

Directions

In a large saucepan, cook bacon until crisp. Remove with a slotted spoon to paper towels. Drain, reserving 1 tablespoon drippings. Saute onion in drippings until tender. Stir in flour and salt. Gradually stir in water and broth. Bring to a boil; cook and stir for 2 minutes or until slightly thickened.

Stir in the wild rice. Reduce heat; cover and simmer for 5 minutes. Add the milk, cheese, parsley and bacon; cook and stir until heated through and cheese is melted.

Stir-Fried Rice

Ingredients

1 tablespoon oil
3 eggs, lightly beaten
1 (14.5 ounce) can chicken broth
1 (16 ounce) package frozen stir-fry vegetables, thawed
2 tablespoons soy sauce
2 cups Minute® White Rice, uncooked

Directions

Heat oil in large skillet on medium heat. Add eggs; cook until set, stirring occasionally. Remove from skillet.

Add broth, vegetables and soy sauce to skillet; bring to boil. Stir in rice; cover. Remove from heat. Let stand 5 minutes.

Stir in cooked eggs. Serve immediately.

Vietnamese Rice-Noodle Salad

Ingredients

5 cloves garlic
1 cup loosely packed chopped cilantro
1/2 jalapeno pepper, seeded and minced
3 tablespoons white sugar
1/4 cup fresh lime juice
3 tablespoons vegetarian fish sauce
1 (12 ounce) package dried rice noodles
2 carrots, julienned
1 cucumber, halved lengthwise and chopped
1/4 cup chopped fresh mint
4 leaves napa cabbage
1/4 cup unsalted peanuts
4 sprigs fresh mint

Directions

Mince the garlic with the cilantro and the hot pepper. Transfer the mixture to a bowl, add the lime juice, fish sauce or salt and sugar; stir well. Let the sauce sit for 5 minutes.

Bring a large pot of salted water to a boil. Add the rice noodles; boil them for 2 minutes. Drain well. Rinse the noodles with cold water until they have cooled. Let them drain again.

Combine the sauce, noodles, carrots, cucumber, mint and Napa cabbage in a large serving bowl. Toss well and serve the salad garnished with the peanuts and mint sprigs.

Chicken, Rice and Vegetable Soup

Ingredients

5 cups water
1 (14.5 ounce) can chicken broth
1 skinless, boneless chicken
breast halves - cut into cubes
3 carrots, chopped
1 onion, chopped
3 stalks celery, chopped
2 cubes chicken bouillon
1/3 cup uncooked white rice
salt and pepper to taste

Directions

In a large saucepan over high heat, combine 4 cups water and the chicken broth and bring to a boil. Add the chicken, carrots, onion, celery and bouillon and reduce heat to low. Cover and simmer for about 15 minutes or until the vegetables are soft.

Add more water as necessary. Add the rice and allow to simmer for another 15 minutes, or until the rice is tender. Add salt and pepper to taste.

Creamy Ham and Rice

Ingredients

1/2 cup chopped green pepper
1/4 cup butter or margarine
1/4 cup all-purpose flour
1 1/2 cups milk
1/2 cup mayonnaise
2 cups cooked rice
2 cups cubed fully cooked ham
1 (8 ounce) can sliced water chestnuts, drained
1/4 cup grated Parmesan cheese
1 (2 ounce) jar diced pimientos, drained
1/2 teaspoon salt

Directions

In a large skillet, saute green pepper in butter until tender. Stir in flour until blended; gradually add the milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Reduce heat to low; stir in mayonnaise until blended. Stir in remaining ingredients; heat through.

Spinach and Rice (Spanakorizo)

Ingredients

1/3 cup olive oil
2 onions, chopped
2 pounds fresh spinach, rinsed and stemmed
1 (8 ounce) can tomato sauce
2 cups water
1 teaspoon dried dill weed
1 teaspoon dried parsley
salt and pepper to taste
1/2 cup uncooked white rice

Directions

Heat olive oil in a large skillet over medium-high heat. Saute onions in the oil until soft and translucent. Add spinach, and cook stirring for a few minutes, then pour in the tomato sauce and water. Bring to a boil, and season with parsley, dill, salt and pepper. Stir in rice, reduce heat to low, and simmer uncovered for 20 to 25 minutes, or until rice is tender. Add more water if necessary.

Black Beans, Corn, and Yellow Rice

Ingredients

1 (8 ounce) package yellow rice mix
1 1/4 cups water
2 tablespoons olive oil
1 (15 ounce) can black beans, rinsed and drained
1 (15.25 ounce) can whole kernel corn, drained
2 teaspoons lime juice
1 teaspoon ground cumin

Directions

Bring the rice, water, and olive oil to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Mix together the beans, corn, lime juice, and cumin in a large bowl. Stir in the cooked rice and serve.

Quail With Rice

Ingredients

4 bacon strips, halved
8 quail, dressed
1 cup shredded carrots
1/2 cup sliced green onions
1/2 cup minced fresh parsley
2 1/2 cups chicken broth
1 cup uncooked long grain rice
1/2 teaspoon salt
1/4 teaspoon lemon-pepper
seasoning

Directions

In a large skillet over medium heat, cook bacon until partially done. Remove bacon; drain, reserving 2 tablespoons drippings. Brown quail in drippings. Remove and keep warm. Saute carrots, onions and parsley in drippings until tender. Add broth, rice, salt and lemon pepper; bring to a boil. Place quail over rice; place one bacon strip on each. Reduce heat; cover and simmer for 25-30 minutes or until the rice is tender and quail is cooked.

Chickeny Chickeny Rice

Ingredients

3 cups water
2 cubes chicken bouillon
1 tablespoon olive oil
1 large onion, chopped
2 tablespoons butter
1 1/2 cups uncooked white rice
salt and pepper to taste

Directions

Preheat oven to 450 degrees F (230 degrees C).

In a medium saucepan heat water and bullion to a slow boil over medium-high heat. In a large oven safe skillet, heat oil over medium heat. Saute onions until transparent. Increase heat to high and add butter and rice. Stir constantly until the rice becomes starchy, about 3 minutes, and then carefully pour the chicken bouillon stock into the skillet.

Place the skillet in the oven and bake for 20 minutes. Season with salt and pepper to taste.

Cheesy Chicken and Rice

Ingredients

1 tablespoon vegetable oil
1 1/2 pounds skinless, boneless chicken breasts
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (regular or 98% Fat Free)
1 1/2 cups water
1/4 teaspoon paprika
1/4 teaspoon ground black pepper
1 1/2 cups uncooked instant white rice
2 cups fresh or frozen broccoli flowerets
1/2 cup shredded Cheddar cheese

Directions

Heat oil in medium skillet over medium-high heat. Add chicken and cook 10 minutes or until browned. Remove chicken.

Add soup, water, paprika and black pepper. Heat to a boil.

Stir in rice and broccoli. Return chicken to skillet. Sprinkle chicken with additional paprika and black pepper. Top with cheese. Reduce heat to low. Cover and cook 5 minutes or until chicken is no longer pink and rice is done.

Orange Rice

Ingredients

1 teaspoon grated orange zest
1 1/2 cups orange juice
1 tablespoon butter
1 1/2 cups instant rice
1 (11 ounce) can mandarin orange segments, drained

Directions

In a saucepan over medium-high heat, combine the orange zest, orange juice, and butter. Bring to a boil, and stir in rice. Cover, and remove from heat. Let stand 5 minutes. Mix in mandarin orange segments, and serve immediately.

Fried Rice with Cilantro

Ingredients

4 tablespoons vegetable oil
5 cloves garlic, finely chopped
2 green chilies, diced
2 cups cubed skinless, boneless chicken breast meat
2 cups cooked jasmine rice, chilled
1 tablespoon white sugar
1 tablespoon fish sauce
1 tablespoon soy sauce
2 teaspoons chopped green onion
2 tablespoons chopped fresh basil leaves
5 tablespoons chopped fresh cilantro

Directions

Heat the oil in a wok or large skillet, over medium-high heat. Fry the garlic until golden, then add the chili pepper and chicken meat, and stir-fry until cooked through.

When the chicken is cooked, add the rice, sugar, fish sauce, and soy sauce. Cook over medium heat, stirring gently. When the mixture is well blended, stir in the green onions, basil, and cilantro. Cook for 1 more minute, then serve hot.

Lemon Dill Rice

Ingredients

3 tablespoons butter
1 large onion, minced
2 cups long-grain white rice
4 cups water
1/4 cup fresh lemon juice
2 tablespoons salt
2 tablespoons dill seed
1/2 teaspoon grated lemon zest
1 teaspoon chopped fresh parsley
for garnish

Directions

Preheat the oven to 325 degrees F (165 degrees C).

Melt butter in a heavy skillet over medium heat. Add the onion and rice; cook and stir until lightly toasted. Stir in the water and lemon juice, and season with salt and dill seed. Bring to a boil. Pour the rice mixture into a 3 quart casserole dish.

Bake for 1 hour, covered, in the preheated oven. Garnish with lemon zest and chopped parsley.

Onion Rice Pilaf

Ingredients

1/2 small onion, chopped
1 tablespoon butter
1 cup uncooked calrose rice,
rinsed
1 1/2 cups chicken broth

Directions

Heat the butter in a skillet over medium heat. Stir in the onion, and cook until soft and translucent.

In a small saucepan, combine the rice, onions, and broth. Bring to a boil over high heat. Reduce heat to low, cover, and simmer 30 minutes. Remove from heat, let cool for several minutes, then fluff with a fork.

Wild Rice Barley Salad

Ingredients

1 (6 ounce) package long grain and wild rice mix

1 cup cooked barley

1/2 cup chopped green pepper

1/2 cup sliced ripe olives

1/4 cup dried cranberries

DRESSING:

1/4 cup balsamic vinegar or red wine vinegar

2 tablespoons minced fresh basil

1 tablespoon chopped green onion

2 garlic cloves, minced

1/2 teaspoon pepper

1/3 cup olive or vegetable oil

Directions

Cook rice according to package directions. In a large serving bowl, combine the rice, barley, green pepper, olives and cranberries. In a blender, combine the vinegar, basil, green onion, garlic and pepper. While processing, gradually add oil in a steady stream. Drizzle over salad and toss to coat. Cover and refrigerate until chilled.

Boozy Rice with Nuts and Berries

Ingredients

1 cup wild rice
3 cups water
1 cup brown rice
2 cups water
2 cups chopped pecans, toasted
2 cups golden raisins
8 green onions, chopped
1/2 cup chopped fresh mint leaves
3 oranges, zested and juiced
1/2 cup dry Marsala wine (optional)
1/2 cup olive oil
salt and freshly ground black pepper to taste

Directions

In one saucepan, combine the wild rice and 3 cups of water. Bring to a boil, cover and reduce heat to low. Simmer for 40 to 50 minutes, or until rice is tender and water has been absorbed.

In a separate saucepan, combine the brown rice and 2 cups of water. Bring to a boil, cover and reduce heat to low. Simmer for 45 minutes, or until rice is tender and water has been absorbed.

After both kinds of rice have finished cooking, spread out on baking sheets to cool and dry for about 30 minutes.

In a large bowl, combine the wild rice, brown rice, pecans, raisins, green onions, mint, orange juice and zest. Stir in the wine and olive oil; season with salt and pepper. Cover and set aside for 2 hours to blend flavors. Serve at room temperature.

Cilantro Chicken with Zucchini Spanish Rice

Ingredients

1/4 cup chopped fresh cilantro
2 tablespoons olive oil, divided
1 tablespoon finely chopped garlic
1 pound boneless, skinless
chicken breast halves, cut into
thin strips
1/2 cup fat free sour cream
1 tablespoon chopped fresh
cilantro
2 medium zucchini and/or yellow
squash, chopped
2 cups water
1 (5.6 ounce) package KnorrB®
Fiesta SidesB„Ÿ - Spanish Rice

Directions

Combine 1/4 cup cilantro, 1 tablespoon olive oil and garlic in large bowl. Add chicken and toss to coat. Cover and marinate in refrigerator 15 minutes. Blend sour cream and remaining 1 tablespoon cilantro in a small bowl; set aside.

Heat remaining 1 tablespoon olive oil in 2-quart saucepan over medium-high heat and cook zucchini, stirring occasionally, 4 minutes or until crisp-tender. Stir in water and KnorrB® Fiesta SidesB„Ÿ - Spanish Rice and bring to a boil. Reduce heat to low and simmer covered 7 minutes or until rice is tender. Remove from heat and let stand 2 minutes; stir.

Meanwhile, cook chicken in 12-inch nonstick skillet over medium-high heat, stirring occasionally, 8 minutes or until chicken is thoroughly cooked. Arrange chicken next to zucchini rice on a serving platter. Serve with sour cream mixture and garnish, if desired, with fresh cilantro sprigs, sliced lime wedges and hot pepper sauce.

Zippy Skillet Rice

Ingredients

1 cup uncooked long grain rice
2 tablespoons butter or margarine
1/2 cup chopped green pepper
1/2 cup chopped onion
2 garlic cloves, minced
2 (14.5 ounce) cans diced tomatoes, undrained
1/2 cup diced pimientos
1 teaspoon chili powder
1 teaspoon salt
1/2 teaspoon pepper
1/2 teaspoon ground turmeric
1/2 cup shredded Cheddar cheese

Directions

In a large skillet, saute rice in butter for 5 minutes or until golden brown, stirring constantly. Add green pepper, onion and garlic. Cook and stir for 2-3 minutes or until vegetables are tender. Add tomatoes, pimientos, chili powder, salt, pepper and turmeric; mix well. Cover and simmer for 20-25 minutes or until rice is tender. Sprinkle with cheese. Serve immediately.

Turkey Rice Casserole

Ingredients

4 cups chicken broth
1/4 cup uncooked wild rice
1 3/4 cups uncooked long grain rice
2 cups sliced fresh mushrooms
1/2 cup fresh broccoli florets
1 small onion, chopped
1/4 cup grated carrot
1/4 cup sliced celery
2 tablespoons olive or vegetable oil
5 cups cubed cooked turkey
1 (2 ounce) jar diced pimientos, drained
1 teaspoon salt
1/2 teaspoon dried marjoram
1/2 teaspoon dried oregano
5 tablespoons all-purpose flour
3 cups milk
1/4 cup white wine or chicken broth
2 cups shredded Swiss cheese
2 cups shredded Cheddar cheese, divided

Directions

In a large saucepan, bring broth to a boil; add the wild rice. Cover and simmer for 25 minutes. Add the long grain rice; simmer 25 minutes longer or until tender.

In a large skillet, saute the mushrooms, broccoli, onion, carrot and celery in oil until tender. Add the turkey, pimientos, salt, marjoram and oregano. Stir in the rice.

In a large saucepan, combine the flour, milk and wine or broth until smooth. bring to a boil; cook and stir for 2 minutes or until thickened. Stir in the Swiss cheese and 1 cup cheddar cheese until melted. Add to turkey mixture.

Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with the remaining cheddar cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Ham and Rice Bake

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 cup shredded Cheddar cheese, divided
1 (16 ounce) package frozen California blend vegetables, thawed
1 cup cooked rice
1 cup cubed fully cooked ham

Directions

In a large saucepan, combine the soup and 1/2 cup cheese; cook and stir until cheese is melted. Stir in the vegetables, rice and ham. Transfer to a greased 1-1/2-qt. baking dish. Sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 25-30 minutes or until heated through.

Lemon Ginger Scones with Brown Rice Flour and

Ingredients

3 1/2 cups brown rice flour
5 teaspoons baking powder
1/2 teaspoon salt
3/4 cup butter
1 cup milk
1 egg
1/3 cup agave nectar
1 tablespoon lemon zest
1 tablespoon lemon juice, or more
to taste
1 cup diced candied ginger

Directions

Preheat an oven to 375 degrees F (190 degrees C). Lightly grease a baking sheet.

Whisk together the flour, baking powder, and salt in a mixing bowl. Cut the butter into the flour mixture with a knife or pastry blender until the mixture resembles coarse crumbs. Whisk together the egg, milk, agave nectar, lemon zest, lemon juice, and ginger in a separate bowl; stir into the flour mixture until moistened.

Turn the dough out onto a lightly floured surface and knead briefly, for five or six turns. Pat or roll the dough out into a 1/2-inch-thick round. Cut into 8 wedge-shaped pieces and place onto the prepared baking sheet.

Bake in the preheated oven until golden brown, about 20 minutes.

Cilantro Chicken and Rice

Ingredients

1/4 cup olive oil
8 skinless, boneless chicken breast halves
1/2 cup all-purpose flour
1 medium onion, diced
1 red bell pepper, diced
4 cloves garlic, minced
2 cups chicken broth
1 (10 ounce) package yellow rice
1 (28 ounce) can stewed tomatoes
1 (15 ounce) can pinto beans, drained and rinsed
1 (15 ounce) can black beans, drained and rinsed
1 (15 ounce) can whole kernel corn, drained
1 (4 ounce) can diced green chile peppers, drained
3/4 cup coarsely chopped fresh cilantro
1 teaspoon salt
1/2 teaspoon pepper
1/4 teaspoon ground cayenne pepper

Directions

Heat the olive oil in a large skillet over medium heat. Dredge chicken in flour to coat. Place chicken in the skillet, and cook just until browned on all sides; set aside.

Stir onion, bell pepper, and garlic into the skillet. Cook 5 minutes, until tender. Pour in chicken broth. Mix in the yellow rice, stewed tomatoes, pinto beans, black beans, corn, diced green chile peppers, and cilantro. Season with salt, pepper, and cayenne pepper. Bring to a boil. Return chicken to skillet. Reduce heat to low, cover, and simmer 30 minutes, until rice is tender and chicken juices run clear.

Brazilian White Rice

Ingredients

2 cups long-grain white rice
2 tablespoons minced onion
2 cloves garlic, minced
2 tablespoons vegetable oil
1 teaspoon salt
4 cups hot water

Directions

Place the rice in a colander and rinse thoroughly with cold water; set aside.

Heat the oil in a saucepan over medium heat. Cook the onion in the oil for one minute. Stir in the garlic and cook until the garlic is golden brown. Add the rice and salt and cook and stir until the rice begins to brown. Pour hot water over rice mixture and stir. Reduce heat to low, cover the saucepan, and allow to simmer until the water has been absorbed, 20 to 25 minutes.

Zucchini and Rice Casserole

Ingredients

1 1/2 cups water
1/2 cup uncooked white rice
2 pounds zucchini
1/4 cup butter
1/4 cup vegetable oil
1/2 cup grated Parmesan cheese
1/2 cup shredded Cheddar cheese
salt and pepper to taste
2 eggs, beaten
1 cup bread crumbs
2 tablespoons butter, melted

Directions

Bring water to boil, add rice. When water returns to a boil, reduce temperature to a low. Cover rice and cook until rice is tender.

Preheat oven's broiler. Grease a 9x13 inch baking dish.

Cut ends from zucchini and steam until tender. Reserve 2 zucchini for garnish, then dice remaining zucchini.

Combine butter and oil in a Dutch oven and heat until butter is melted. Add rice and diced zucchini, then saute until golden, stirring frequently. Stir in the cheeses until melted and add salt and pepper to taste. Let cool slightly, then stir in eggs quickly. Pour into a prepared baking dish and sprinkle generously with bread crumbs.

Slice reserved zucchini and arrange around the diced mixture. Drizzle melted butter over top.

Broil about 6 inches from the source of heat until lightly browned and bubbly.

Flavorful Rice

Ingredients

4 1/2 cups water
3 cups uncooked white rice
2 tablespoons olive oil
2 tablespoons distilled white vinegar
1/2 teaspoon dried basil
1/2 teaspoon dried oregano
1 pinch salt
1 pinch ground black pepper
1 (14.5 ounce) can diced tomatoes, drained

Directions

In your rice steamer combine the water, rice, olive oil, vinegar, basil, oregano, salt, pepper and tomatoes. Cook according to steamer's settings.

Red Beans and Rice

Ingredients

1 cup uncooked long-grain white rice
2 cups water
2 tablespoons butter
1 onion, chopped
1/2 green bell pepper, chopped
16 ounces smoked sausage, thinly sliced
1 (15 ounce) can kidney beans, drained
1 (14.5 ounce) can diced tomatoes, undrained

Directions

Bring the rice and water to boil in a pot. Cover, reduce heat to low, and simmer 20 minutes.

Melt butter in a skillet over medium heat. Stir in onion and green bell pepper, and cook until tender. Stir in sausage, and cook until evenly browned. Mix in beans and tomatoes, and continue cooking until heated through. Serve skillet mixture over the rice.

Matar Pulao (Rice with Peas)

Ingredients

2 tablespoons vegetable oil
4 whole cloves
3 black cardamom seeds
6 whole black peppercorns
2 (3 inch) cinnamon sticks
2 teaspoons garlic powder
2 tablespoons water
1 cup frozen green peas, thawed
2 cups uncooked basmati rice,
rinsed and drained
4 cups water
salt to taste

Directions

Heat the oil in a deep heavy skillet over low heat. Add the cloves, cardamom seeds, peppercorns and cinnamon sticks. Cook for a few minutes to bring out the aroma of the spices. Stir the garlic powder and 2 tablespoons of water together to make a paste; mix into the pan with the spices.

Add the green peas to the pan, cover and cook for about 5 minutes.

Add the remaining 4 cups of water and rice to the pan. Season with a little salt. Bring to a boil, then cover, and cook for about 15 minutes, until the rice is tender and the water has been absorbed. Taste, and adjust the salt before serving.

Chinese Chicken Rice Salad

Ingredients

- 1 cup brown rice
- 2 1/2 cups water
- 2 tablespoons olive oil
- 3 tablespoons lemon juice
- 3 tablespoons soy sauce
- 1 teaspoon minced fresh ginger root
- 1 teaspoon teriyaki sauce
- salt and black pepper to taste
- 2 cups chopped, cooked chicken breast meat
- 1 cup sliced celery
- 1 cup sliced water chestnuts
- 1 cup sliced fresh mushrooms
- 1/2 cup diced green onion
- 1/2 cup diced red bell pepper

Directions

Place the rice and water in a saucepan and bring to a boil. Reduce heat to low, cover, and simmer until water is absorbed, about 45 minutes. Set aside to cool.

To make the dressing, whisk together the oil, lemon juice, soy sauce, ginger, and teriyaki sauce in a small bowl. Season with salt and pepper.

In a large bowl, mix together the cooked rice and chicken. Stir in celery, water chestnuts, mushrooms, green onion, and red pepper. Mix with the dressing to coat. Cover and refrigerate 8 hours or overnight. Toss gently before serving.

Puerto Rican Steamed Rice

Ingredients

2 tablespoons vegetable oil
3 cups water
1 teaspoon salt
2 cups uncooked calrose rice,
rinsed

Directions

Heat oil in saucepan over medium-high heat. Stir in water and salt. Bring to a heavy boil. Add rice, and cook until the water has just about cooked out; stir. Reduce heat to medium-low. Cover, and cook for 20 to 25 minutes. Stir again, and serve. Rice may be a little sticky and may stick to bottom of pot.

Rice with Herbes de Provence

Ingredients

1 cup white rice
2 cups chicken stock
1 1/2 teaspoons herbes de
Provence
1 pinch sea salt
1 pinch pepper

Directions

In a medium saucepan stir together rice, chicken stock, herbes de Provence, salt, and pepper. Set over high heat, and bring to a simmer; cover, and cook 20 minutes. Fluff with a fork, and serve.

Bayou Shrimp Rice Skillet

Ingredients

1 small onion, chopped
1/4 cup chopped green pepper
1 garlic clove, minced
1 tablespoon butter or margarine
1 cup water
1/2 cup cubed fully cooked ham
1/2 cup tomato sauce
1 1/2 teaspoons white wine
vinegar or cider vinegar
1/8 teaspoon pepper
3/4 cup uncooked instant rice
1/4 pound medium shrimp, peeled
and deveined

Directions

In a skillet, saute the onion, green pepper and garlic in butter until crisp-tender. Stir in the water, ham, tomato sauce, vinegar and pepper. Bring to a boil. Reduce heat; cover and simmer for 3 minutes. Add the rice; cover and cook for 5 minutes. Add the shrimp; cook 3-5 minutes longer or until shrimp turn pink and rice is cooked.

Hamburger Rice Soup

Ingredients

1 pound ground beef
2 (14.5 ounce) cans diced tomatoes
2 cups cubed potatoes
2 carrots, chopped
1 onion, chopped
4 teaspoons salt
1/4 cup uncooked white rice
1/8 teaspoon ground black pepper
6 cups water

Directions

In a large saucepan over medium heat, saute the ground beef for 5 minutes, or until browned. Drain the excess fat and add the tomatoes with liquid, potatoes, carrots, onion, salt, rice, black pepper and water. Bring to a boil and reduce heat to low. Simmer for 1 hour and serve.

Chicken and Rice

Ingredients

2 cups instant rice
1 (5 ounce) can chicken chunks,
drained
1 (10.75 ounce) can condensed
cream of chicken soup

Directions

Prepare rice according to package directions.

When rice is ready, add chicken to pot and continue to stir over low heat. Mix in soup, and continue cooking until heated through.

Chinese Chicken Fried Rice I

Ingredients

1/2 tablespoon sesame oil
1 onion
1 1/2 pounds cooked, cubed
chicken meat
2 tablespoons soy sauce
2 large carrots, diced
2 stalks celery, chopped
1 large red bell pepper, diced
3/4 cup fresh pea pods, halved
1/2 large green bell pepper, diced
6 cups cooked white rice
2 eggs
1/3 cup soy sauce

Directions

Heat oil in a large skillet over medium heat. Add onion and saute until soft, then add chicken and 2 tablespoons soy sauce and stir-fry for 5 to 6 minutes.

Stir in carrots, celery, red bell pepper, pea pods and green bell pepper and stir-fry another 5 minutes. Then add rice and stir thoroughly.

Finally, stir in scrambled eggs and 1/3 cup soy sauce, heat through and serve hot.

Black Beans and Rice

Ingredients

1 medium onion, chopped
1 medium green pepper, chopped
1 medium sweet red pepper,
chopped
1 garlic clove, minced
1/2 teaspoon dried basil
1/4 teaspoon pepper
1 tablespoon tomato sauce
1 (15 ounce) can black beans,
rinsed and drained
1 cup cooked long-grain rice
1 tablespoon red wine vinegar
1/4 cup shredded Cheddar
cheese

Directions

In a nonstick skillet that has been coated with nonstick cooking spray, saute the onion, green and red peppers, garlic, basil and pepper until tender. Stir in tomato sauce. Add beans, rice and vinegar; heat through. Transfer to a serving dish; sprinkle with cheese.

Easy Rice Pudding

Ingredients

1/3 cup uncooked white rice
1/3 cup white sugar
1 pinch salt
1 quart whole milk
2 tablespoons vanilla extract
1/2 teaspoon ground cinnamon

Directions

Preheat oven to 300 degrees F (150 degrees C). Coat a 2 quart casserole dish with nonstick cooking spray.

In the casserole dish, mix together rice, sugar and salt. Stir in milk and vanilla.

Bake, uncovered, in preheated oven for 1 1/2 to 2 hours, stirring every 20 minutes. Let stand for 30 minutes. Sprinkle top with cinnamon.

Curried Wild Rice Soup

Ingredients

1 cup uncooked wild rice
1/4 cup butter
1 onion, chopped
2 1/2 cups sliced fresh mushrooms
1/2 cup chopped celery
1/2 cup all-purpose flour
6 cups vegetable broth
2 cups half-and-half
2/3 cup dry sherry
1/2 teaspoon salt
1/2 teaspoon white pepper
1/2 teaspoon curry powder
1/2 teaspoon dry mustard
1/2 teaspoon paprika
1/2 teaspoon dried chervil
1 tablespoon chopped fresh parsley, for garnish

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer until tender, about 40 minutes.

Heat butter in a large saucepan over medium heat. Saute onion until golden brown; add mushrooms and celery. Cook 2 minutes, stirring constantly.

Reduce heat to low; stir in flour and cook, stirring constantly, until mixture is bubbly. Gradually add broth; increase heat to medium-high and bring to a boil. Boil, stirring, for 1 minute.

Reduce heat to low and add cooked rice, half and half, sherry, salt, white pepper, curry powder, dry mustard, paprika and chervil. Simmer until heated through. Serve hot and garnish with parsley.

Quick Chinese-Style Vermicelli (Rice Noodles)

Ingredients

1 (8 ounce) package dried rice noodles
2 tablespoons vegetable oil
1 clove garlic, minced
1 tablespoon soy sauce
1/2 tablespoon chili sauce
salt and pepper to taste
1 green onion, chopped

Directions

Bring a large pot of water to a boil. Add rice noodles, and cook for 4 to 5 minutes or until al dente; drain.

Heat oil in a large skillet over medium heat. Saute garlic until tender. Stir in noodles, and season with soy sauce, chili sauce, salt and pepper. Sprinkle top with chopped green onion.

Wild Rice Waldorf

Ingredients

1 (8 ounce) can pineapple tidbits or chunks
1/2 cup sour cream
1/2 cup mayonnaise
2 tablespoons sugar
1 tablespoon lemon juice
2 cups cooked wild rice
2 medium green apples, diced
2 medium red apples, diced
1 celery rib, thinly sliced
1/2 cup chopped walnuts
Lettuce Leaves

Directions

Drain pineapple, reserving 1 tablespoon juice (discard remaining juice or save for another use); set pineapple aside. In a small bowl, combine sour cream, mayonnaise, sugar, lemon juice and reserved pineapple juice. In a large bowl, combine the rice, apples, celery and pineapple. Add the dressing and toss to coat. Cover and refrigerate for 2 hours. Just before serving, stir in walnuts. Serve in a lettuce-lined bowl if desired.

Grandma's Apples and Rice

Ingredients

1 1/4 cups uncooked brown rice
4 tablespoons butter or margarine,
divided
2 1/2 cups chunky applesauce
1 cup peeled, cored and cubed
apples
1/4 cup packed brown sugar
1 3/4 teaspoons ground
cinnamon, divided
Dash salt

Directions

Cook rice according to package directions. Stir 2 tablespoons butter into hot rice. Add applesauce, apples, brown sugar, 1-1/2 teaspoons cinnamon and salt. Spoon into a greased deep 2-qt. baking dish. Dot with remaining butter; sprinkle with remaining cinnamon. Bake, uncovered, at 350 degrees F for 35 minutes or until heated through. Serve warm or cold.

No-Fuss Rice Pudding

Ingredients

1 cup cooked rice
1 egg white
1 cup fat-free milk
1/4 cup sugar
1/4 cup golden raisins
1 dash ground cinnamon
1 dash ground nutmeg

Directions

In a small microwave-safe bowl, combine rice and egg white. Stir in the milk, sugar and raisins. Microwave, uncovered, on high for 2 minutes; stir. Microwave at 50% power for 9 minutes, stirring every 2 minutes. Sprinkle with cinnamon and nutmeg. Cover and let stand for 15 minutes.

Rice Salad in Tomato Cups

Ingredients

1 cup cooked rice
1 hard-cooked egg, chopped
3 tablespoons mayonnaise
1 tablespoon chopped celery
1 tablespoon chopped onion
1/4 teaspoon dried basil
1/4 teaspoon dried parsley flakes
1/8 teaspoon dried oregano
Dash pepper
2 medium tomatoes

Directions

In a bowl, combine the first nine ingredients; mix well. Cut a thin slice off the top of each tomato. Scoop out and discard pulp, leaving a 1/2-in. shell. cut a thin slice off bottom of tomatoes to level if necessary. Fill with rice salad. Cover and refrigerate for 1 hour or until serving.

Three-Cheese Rice Lasagna

Ingredients

1 (14 ounce) jar meatless spaghetti sauce
1 (4.5 ounce) jar sliced mushrooms, drained
1 cup 1% cottage cheese
1 cup shredded part-skim mozzarella cheese
1 egg white
3 cups cooked long-grain rice
2 tablespoons grated Parmesan cheese

Directions

In a small bowl, combine spaghetti sauce and mushrooms; set aside. In another bowl, combine the cottage cheese, mozzarella cheese and egg white; mix well.

In a microwave-safe 8-in. square baking dish coated with nonstick cooking spray, layer a third of the sauce, half of the rice and half of the cottage cheese mixture; repeat layers. Top with the remaining sauce. Microwave at 50% power for 10-15 minutes or until heated through. Sprinkle with Parmesan cheese. Let stand for 5 minutes before serving.

Pork Chops with Apricot Rice

Ingredients

1 (15 ounce) can apricot halves, undrained
6 (1/2-inch thick) pork chops
3 tablespoons butter or margarine
1/4 cup chopped celery
2 1/2 cups uncooked instant rice
3/4 cup hot water
1/4 cup golden raisins
1/2 teaspoon ground ginger
1/2 teaspoon salt
1/4 teaspoon white pepper
1/4 cup slivered almonds

Directions

In a blender or food processor, puree the apricots until smooth; set aside. In a skillet over medium heat, brown pork chops in butter for 2-3 minutes on each side; remove and keep warm. In the same skillet, saute celery until tender. Add rice, water, raisins, ginger, salt, pepper and apricot puree; bring to a boil. Remove from the heat; stir in almonds. Pour into an ungreased 13-in. x 9-in. x 2-in. baking dish. Place the chops on top. Cover and bake at 350 degrees F for 15-20 minutes or until the pork is no longer pink and the rice is tender.

Owen's Chicken Rice

Ingredients

1/2 (3 pound) whole chicken, cut into pieces
8 ounces Chinese-style sausages
1 teaspoon salt
1 tablespoon dark soy sauce
2 tablespoons sesame oil
1/2 slice fresh ginger root, chopped
12 dried shiitake mushrooms, soaked until soft
3 cups long-grain white rice
2 1/2 cups boiling water
3 tablespoons chopped fresh cilantro
3 tablespoons thinly sliced green onion

Directions

Marinate the chicken and sausages in the soy sauce and 1 teaspoon salt and set aside.

Heat sesame oil in a large, nonstick wok. Stir fry the ginger until fragrant. Add the sausages and chicken and stir fry until brown. Add the mushrooms and fry for another 3 minutes. Stir in the rice and season with salt and pepper.

Transfer the mixture to a rice cooker and add water. When rice is cooked, garnish with chopped coriander and spring onions. Serve.

Spanish Beef and Rice

Ingredients

3/4 pound ground beef (85% lean)
1 large onion, chopped
1 medium green pepper, chopped
1 (14 ounce) can Swanson® Beef Broth
1 (8 ounce) can tomato sauce
1 tablespoon chili powder
1/2 teaspoon garlic powder
3/4 cup uncooked regular long-grain white rice

Directions

Cook beef, onion and pepper in skillet until beef is browned. Pour off fat.

Add broth, tomato sauce, chili powder and garlic. Heat to a boil. Stir in rice. Cover and cook over low heat 20 minutes or until rice is done. Serve with cheese and sour cream if desired.

Peachy Rice Salad

Ingredients

1/3 cup plain yogurt
2 tablespoons honey
4 teaspoons lemon juice
1/2 teaspoon salt
2 cups cold cooked rice
2 peaches, peeled and diced
1/2 cup sliced celery
1/4 cup coarsely chopped
walnuts, toasted

Directions

In a bowl, combine the yogurt, honey, lemon juice and salt. Stir in the rice, peaches and celery. Cover and refrigerate. Just before serving, stir in the walnuts.

Cold Rice Salad

Ingredients

2 cups water
1 cup uncooked white rice
3 hard-cooked eggs, peeled and sliced
1 tablespoon olive oil
2 boneless skinless chicken breasts, bite-size pieces
3 tablespoons olive oil
1 teaspoon vinegar
1 teaspoon salt
1/4 teaspoon pepper
1 cup tomatoes, diced
1 bunch raw broccoli, with stalk, chopped
1 cup frozen peas, thawed
1 cup frozen corn kernels, thawed

Directions

Bring water to a boil in a medium saucepan. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Remove from heat, and set aside to cool.

Place eggs in a saucepan and cover with cold water. Bring water to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Cool, peel, and slice.

Heat 1 tablespoon of oil in a skillet over medium-high heat. Cook chicken, stirring occasionally, until no longer pink and juices run clear.

Whisk oil, vinegar, salt, and pepper together in a small bowl until lightly emulsified; set aside. Place tomatoes, broccoli, peas, and corn together in a large mixing bowl; toss to combine. Add eggs and rice, and toss again. Cover, and refrigerate for at least 1 hour before serving. Toss with dressing to coat just before serving.

Okra Rice

Ingredients

1 pound bacon - cooked and crumbled
1 large onion, chopped
3 cups sliced fresh or frozen okra
1 (14.5 ounce) can chicken broth
1 cup uncooked rice
1 1/2 cups water

Directions

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain grease and set aside for later use. Crumble bacon and set aside.

In the same skillet, saute onion in a small amount of reserved bacon grease over medium high heat until tender, about 3 minutes. Add crumbled bacon, sliced okra, and chicken broth. Reduce heat and simmer until okra is tender and falling apart, about 15 minutes. Stir in rice and water. Cover, and simmer for 20 minutes, or until fluffy.

Exotic Indian Tangy Rice

Ingredients

4 cups water
2 cups long grain rice, rinsed and drained
1/2 teaspoon salt, or to taste
2 tablespoons vegetable oil, divided
1/4 cup coarsely chopped cashews
7 small dried chile peppers
1 teaspoon mustard seed
1 teaspoon cumin seed
10 fresh curry leaves
1 teaspoon ground turmeric
1/4 cup fresh lime juice
2 tablespoons tamarind paste
1 cup plain yogurt

Directions

Measure the water into a large saucepan and bring to a boil. Add the rice and salt, reduce heat to low, cover and simmer for 20 minutes or until rice is tender and the water has been absorbed.

Heat 1/2 tablespoon of oil in a small skillet set over medium heat. Add the cashews and toast until fragrant, about 5 minutes. Remove from the heat and set aside.

Heat the remaining oil in the same skillet over medium heat. Add the chile peppers, mustard seeds and cumin seeds. Once the seeds start to pop, add the curry leaves and half of the nuts. Cook and stir until fragrant, about 3 minutes. Remove from the heat.

When the rice is done, transfer it to a serving bowl and stir in the turmeric, lime juice and tamarind paste, then mix in the chilies and spices along with the oil from the skillet. Garnish with the remaining nuts and serve with plain yogurt on the side.

Green Chile and Rice Casserole

Ingredients

1 (6 ounce) package dry instant long grain and wild rice mix
1 (8 ounce) container sour cream
1 (4 ounce) can chopped green chiles, drained
1 (16 ounce) package shredded Cheddar cheese

Directions

Preheat oven to 325 degrees F (165 degrees C). Lightly grease a medium baking dish.

Prepare the instant long grain and wild rice mix according to package directions.

Spread 1/2 the cooked rice mix over the bottom of the prepared baking dish. In a bowl, mix the sour cream and green chiles. Spread 1/2 the sour cream mixture over rice, and top with 1/2 the cheese. Repeat the layers.

Bake 25 minutes in the preheated oven, or until bubbly.

Yogurt Rice

Ingredients

1 cup jasmine rice
2 cups water
1 tablespoon ghee (clarified butter)
1 dried red chile pepper, broken in half (optional)
1 teaspoon black mustard seeds
1/2 teaspoon ground turmeric
4 fresh curry leaves
1 pinch asafoetida powder (optional)
1/4 cup milk
1 cup plain yogurt
salt to taste

Directions

Bring rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, 20 to 25 minutes.

Heat the ghee in a small skillet over medium heat. Add the broken chile pepper, and cook until fragrant, about 30 seconds. Stir in the black mustard seeds, and cook until they begin to pop, about 30 seconds more. Remove from the heat, and stir in the turmeric, curry leaves, and asafoetida powder.

Whisk the milk, yogurt, and spice ghee together in a large bowl until smooth. Fold in the rice until well mixed. Season to taste with salt, then allow to cool to room temperature before serving.

Rice Quiche Crust

Ingredients

1 cup water
1 cup instant rice
1 tablespoon butter (optional)
1 pinch salt (optional)
cooking spray

Directions

Bring water to a boil in a small saucepan. Stir in rice, cover pan, and remove from heat. Allow to stand until water is absorbed, about 5 minutes. Stir in butter and salt, if desired.

Spray a 9 inch pie pan with nonstick cooking spray. Spoon cooked rice into pan. Use the back of a spoon to firmly press rice along the bottom and sides of the pan to create a crust. Use crust with quiche fillings of choice, and bake as directed for quiche.

Sausage Rice Pilaf

Ingredients

2 pounds bulk Italian sausage
1 large onion, chopped
1 (6 ounce) jar sliced mushrooms,
drained
2 cups uncooked long grain rice
2 (10.5 ounce) cans condensed
beef consomme, undiluted
2 cups water
2 teaspoons dried oregano
grated Parmesan cheese

Directions

In a large skillet over medium heat, brown sausage; drain. Add onion and mushrooms; saute until onion is tender. Add rice, consomme, water and oregano; mix well. Transfer to an ungreased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 55-60 minutes or until rice is tender, stirring once. Sprinkle with Parmesan cheese if desired.

Old Fashioned Rice Pudding

Ingredients

3 1/2 cups milk
1/2 cup uncooked long grain rice
1/3 cup sugar
1/2 teaspoon salt
1/2 cup raisins
1 teaspoon vanilla extract
Ground cinnamon

Directions

In a saucepan, combine milk, rice, sugar and salt if desired; bring to a boil over medium heat, stirring constantly. Pour into a greased 1 -1/2-qt. baking dish. Cover and bake at 325 degrees F for 45 minutes, stirring every 15 minutes. Add raisins and vanilla; cover and bake for 15 minutes. Sprinkle with cinnamon if desired. Serve warm or chilled. Store in the refrigerator.

Crispy Rice Caramel Ice Cream Dessert

Ingredients

1 cup butter
1 cup brown sugar
5 cups crispy rice cereal
1/2 gallon praline caramel ice cream, softened
1 (12 ounce) jar caramel ice cream topping

Directions

In a large saucepan over medium heat, combine butter and sugar. Stir in rice cereal, 1 cup at a time; remove from heat.

Press 1/2 of crispy mixture in the bottom of a 9x13 inch pan. Slice off sections of ice cream, and spread entire half gallon in an even layer over crispy mixture. Top with remaining crispy mixture. Drizzle caramel topping over dessert. Freeze for at least 1 hour.

Green Rice

Ingredients

- 3 cups cooked rice
- 1 cup minced fresh parsley
- 1/2 cup shredded Cheddar cheese, divided
- 1/3 cup chopped onion
- 1/4 cup chopped green pepper
- 1 garlic clove, minced
- 2 eggs, lightly beaten
- 1 (12 ounce) can evaporated milk
- 1/2 cup vegetable oil
- 3 tablespoons lemon juice
- 1 tablespoon grated lemon peel
- 1 teaspoon salt
- 1/2 teaspoon seasoned salt
- 1/2 teaspoon pepper

Directions

In a bowl, combine the rice, parsley, 1/3 cup cheese, onion, green pepper and garlic. In another bowl, combine the eggs, milk, oil, lemon juice and peel, salt, seasoned salt and pepper; mix well. Stir into the rice mixture. Transfer to a greased 2-qt. baking dish; sprinkle with remaining cheese. Bake, uncovered, at 350 degrees F for 40-45 minutes or until golden brown.

Hamburger Spanish Rice

Ingredients

- 1 pound lean ground beef
- 1 medium onion, chopped
- 1/2 green pepper, chopped
- 1 cup uncooked instant rice
- 1 (15 ounce) can tomato sauce
- 3/4 cup hot water
- 1 teaspoon prepared mustard
- 1 teaspoon Worcestershire sauce
- 1 teaspoon salt
- 1 teaspoon sugar

Directions

In a skillet, brown beef, onion, green pepper and rice. Add remaining ingredients; mix well. Bring to a boil. Reduce heat; cover and simmer 20 to 25 minutes or until the rice is tender.

Jasmine Rice

Ingredients

2 tablespoons olive oil
2 tablespoons chopped onion
1/4 cup green peas
1 bay leaf
1 1/2 cups dry jasmine rice
3 cups water
salt to taste

Directions

In a large saucepan over a medium-low heat, warm the oil. Add onion and saute for 3 to 5 minutes. Mix in green peas, bay leaf, and jasmine rice. Stir to coat the rice.

Pour 3 cups water into the saucepan and add the salt. Increase the heat to medium and let the rice come to a quick simmer. Reduce heat to low and let rice simmer lightly and sit uncovered until all of the liquid is absorbed. Cover the rice and remove from heat, let sit approximately 40 minutes.

Broccoli-Rice Side Dish

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (8 ounce) jar process cheese spread
1 cup uncooked instant rice
1/2 cup milk
1 dash pepper
1 (10 ounce) package frozen chopped broccoli
1/2 cup chopped onion
1/2 cup chopped celery
1 (2.8 ounce) can French-fried onions

Directions

In a microwave-safe 2-qt. casserole, combine the soup, cheese spread, rice, milk and pepper. Microwave, uncovered, on high for 2-3 minutes or until cheese is melted.

Stir in broccoli, onion and celery. Microwave, uncovered, on high for 12-14 minutes, rotating a half-turn once.

Sprinkle onions over the top; microwave on high for 1 minute.

Jamaican Spiked Chicken and Rice

Ingredients

1/2 cup uncooked long-grain white rice
1 cup water
3 tablespoons vegetable oil
1/4 cup butter
3 skinless, boneless chicken breast halves
3 fluid ounces dark rum
1 (6 ounce) can broiled-in-butter-style sliced mushrooms
2 1/2 tablespoons chicken bouillon granules
2 teaspoons garlic powder
2 teaspoons ground black pepper
1 (14 ounce) can coconut milk
1 small banana, sliced

Directions

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Heat the oil and melt the butter in a skillet over medium-high heat. Place chicken in skillet, and cook 6 to 8 minutes per side, or until juices run clear.

Pour rum over chicken. With a long match, carefully light the rum on fire. When flames subside, mix the mushrooms, bouillon granules, garlic powder, pepper, and coconut milk into the skillet. Reduce heat to low, and simmer 10 minutes, until heated through.

Serve chicken and mushroom mixture over cooked rice. Top with banana slices.

Curried Rice Mix

Ingredients

2 cups uncooked long grain rice
1 cup chopped dried mixed fruit
1 cup slivered almonds
1/2 cup golden raisins
2 tablespoons dried minced onion
4 teaspoons beef bouillon granules
4 teaspoons curry powder
1 teaspoon salt
ADDITIONAL INGREDIENTS FOR RICE:
2 1/2 cups water
2 tablespoons butter or margarine

Directions

In a large bowl, combine the first eight ingredients. Store in an airtight container. To prepare rice: Combine water and butter in a saucepan; bring to a boil. Add 2 cups rice mix; reduce heat. Cover and simmer for 20 minutes or until liquid is absorbed.

Chicken and Rice Dinner

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken
breasts
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1 1/2 cups water
1 1/2 cups uncooked instant white
rice
2 cups fresh OR frozen broccoli
flowerets

Directions

Heat oil in skillet. Add chicken and cook until browned. Remove chicken. Add soup and water. Heat to a boil. Stir in rice and broccoli. Top with chicken. Cover and cook over low heat 5 minutes or until done.

Creole Rice

Ingredients

1/4 cup butter or margarine
1 teaspoon Creole seasoning*
1/8 teaspoon pepper
2 cups cooked long-grain rice

Directions

In a saucepan, melt butter; add Creole seasoning and pepper. Cook over medium heat for 3 minutes. Stir in rice. Cover and heat through.

Creamy Ranch Pork Chops and Rice

Ingredients

1 tablespoon vegetable oil
4 boneless pork chops, 3/4-inch thick
1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup (Regular, 98% Fat Free or 25% Less Sodium)
1/2 (10.75 ounce) can milk
1 (1 ounce) package ranch salad dressing mix
Paprika
Ranch-Style Rice

Directions

Heat oil in skillet. Add chops and cook until browned.

Add soup, milk and 1/2 package salad dressing mix. Heat to a boil. Cover and cook over low heat 10 minutes or until done. Sprinkle with paprika.

Serve with Ranch-Style Rice.

Creamy Souper Rice

Ingredients

1 (10.75 ounce) can
Campbell's® Condensed Cream
of Mushroom Soup (Regular, 98%
Fat Free or 25% Less Sodium)
1 1/2 cups Swanson® Natural
Goodness™ Chicken Broth
1 1/2 cups uncooked instant white
rice
1 tablespoon grated Parmesan
cheese
Freshly ground black pepper

Directions

Mix soup and broth in saucepan. Heat to a boil.

Stir in rice and cheese. Cover and remove from heat. Let stand 5 minutes. Fluff with fork. Serve with freshly ground black pepper and additional Parmesan cheese.

Baked Calico Rice

Ingredients

1 (28 ounce) can diced tomatoes, undrained
1 cup chopped onion
1 cup chopped celery
3/4 cup chopped green pepper
2/3 cup uncooked long-grain rice
1/3 cup vegetable oil
1 bay leaf
1 teaspoon salt
1/4 teaspoon pepper

Directions

In a 2-qt. baking dish, combine all ingredients; mix well. Cover and bake at 350 degrees F for 1 to 1-1/4 hours or until rice is tender, stirring occasionally. discard bay leaf before serving.

Rice Salad

Ingredients

2 cups water
1 cup white rice
6 eggs
1 (10 ounce) package frozen peas, thawed
1 cup chopped celery
1/4 cup chopped onion
1 (4 ounce) jar diced pimento
1 cup mayonnaise
1 teaspoon prepared mustard
1 tablespoon lemon juice
1/4 cup sweet pickle relish
1 (9 ounce) can solid white tuna packed in water, drained
1/4 teaspoon dried dill weed
1 teaspoon salt
1/8 teaspoon pepper

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Remove from heat, and set aside to cool.

Place eggs in a saucepan and cover with cold water. Bring to a boil and immediately remove from heat. Cover and let eggs stand in hot water for 10 to 12 minutes. Remove from hot water, cool, peel and chop.

Rinse frozen peas under cold water. Strain, and place in a large mixing bowl. Add eggs, rice, celery, onions, and pimiento; toss to combine, and set aside. In a separate bowl, stir the mayonnaise together with mustard, lemon juice, relish, tuna, dill, salt, and pepper until well blended. Add to the vegetable mixture, and toss to combine. Cover, and refrigerate for a minimum of 4 hours. Toss once more before serving. Serve chilled.

Easy Rum-Flavored Black Beans and Rice

Ingredients

2 cups uncooked white rice
4 cups water

1/4 cup olive oil
1/2 cup chopped carrot
1/2 cup chopped celery
4 cloves garlic, minced
2 large onion, chopped
1 (15 ounce) can black beans,
rinsed and drained
1 teaspoon salt
1/2 teaspoon ground black
pepper
1/4 cup chopped fresh parsley
1/4 cup dark rum
1 teaspoon chopped fresh parsley
for garnish

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Meanwhile, heat the olive oil in a large skillet over medium heat. Stir in the carrots, celery, garlic, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the black beans, salt, pepper, 1/4 cup of parsley, and dark rum. Continue cooking until heated through. Serve over a bed of rice and garnish with 1 teaspoon of parsley.

Chilled Rice Salad

Ingredients

1 (6.9 ounce) package chicken-flavored rice and vermicelli mix
1 teaspoon vegetable oil
12 stuffed green olives, sliced
4 green onions, thinly sliced
1/2 green pepper, chopped
2 (6.5 ounce) jars marinated artichoke hearts, drained, liquid reserved
1/3 cup mayonnaise
1/2 teaspoon curry powder

Directions

Prepare rice mix according to package directions, except substitute 1 teaspoon oil for butter called for. Cool. Add olives, green onions and green pepper; toss to mix. Cut the artichokes into quarters and add to rice mixture; set aside. In a small bowl, combine mayonnaise, curry powder and reserved marinade; blend well. Pour over rice mixture; toss to mix. Cover and chill for at least 2 hours.

Cheesy Chicken and Rice Casserole

Ingredients

4 skinless, boneless chicken
breast halves - cut into bite size
pieces
salt and pepper to taste
2 cups cooked white rice
1 (10.75 ounce) can condensed
cream of chicken soup
2 cups shredded Cheddar cheese
3 slices soft white bread, cubed

Directions

Preheat oven to 350 degrees F (175 degrees C).

To Cook Chicken: Season chicken with salt and pepper to taste, place in a microwave-safe dish, cover and cook in microwave for 5 to 6 minutes. Turn and cook another 2 to 3 minutes or until cooked through and no longer pink inside. Let cool.

In a 9x13 inch baking dish, combine chicken, rice and soup and mix well. Top with cheese, then with bread cubes.

Bake at 350 degrees F (175 degrees C) for 20 minutes, or until cheese is melted and bubbly and bread is crunchy.

Wild Rice Micro Chicken

Ingredients

2 teaspoons salt
4 cups water
2 cups uncooked white rice
1 (10.75 ounce) can condensed cream of mushroom soup
1 (1 ounce) package dry onion soup mix
1 (6 ounce) package wild rice
1 (4.5 ounce) can sliced mushrooms
2 skinless, boneless chicken breast halves, cut into bite size pieces

Directions

In a medium saucepan add salt to water and bring to a boil. Add uncooked rice and parboil for 10 minutes (to parboil is to partially cook by boiling briefly in water). Meanwhile, prepare wild rice according to package directions (do NOT drain); set aside.

In a lightly greased 9x13 inch baking dish combine the cream of mushroom soup and dry onion soup mix. Slowly stir in the parboiled rice and cooked wild rice (with liquids). Add the mushrooms and chicken pieces, mix all together and spread evenly in baking dish. If desired, cover and store in refrigerator at this point.

To Cook In Microwave: Cook on high for 15 minutes, stirring every 5 minutes. Cook until chicken is no longer pink and rice is cooked through.

To Cook In Conventional Oven: Preheat oven to 375 degrees F (190 degrees C). Bake dish in preheated oven for 30 to 45 minutes, until chicken and rice are cooked through.

Italian Chicken and Rice

Ingredients

2/3 cup biscuit/baking mix
1/3 cup grated Parmesan cheese
2 teaspoons Italian seasoning
1 teaspoon paprika
1 (5 ounce) can evaporated milk,
divided
6 boneless, skinless chicken
breast halves
2 cups boiling water
2 cups uncooked instant rice
1 teaspoon salt
2 tablespoons butter or margarine,
melted

Directions

In a large resealable plastic bag or shallow bowl, combine the first four ingredients. Place 1/3 cup milk in another bowl. Dip chicken in milk, then coat with the cheese mixture. In a greased 13-in. x 9-in. x 2-in. baking dish, combine water, rice, salt if desired and remaining milk; mix well. Top with chicken. Drizzle with butter. Bake, uncovered, at 425 degrees F for 25-30 minutes or until the rice is tender and chicken juices run clear.

Easy Wakame Brown Rice

Ingredients

2 1/4 cups water
1 cup brown rice
1 tablespoon butter (optional)
1 teaspoon salt (optional)
1 tablespoon dried wakame
seaweed flakes
2 cups water
1 ripe avocado, diced
2 teaspoons toasted sesame
seeds

Directions

Bring water, brown rice, butter, and salt to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until tender, 45 to 50 minutes.

Soak wakame in 2 cups of water for 5 minutes; drain in a mesh strainer. Scoop rice into a bowl, and gently fold in wakame, avocado, and sesame seeds. Serve warm or cold.

Sweet Heavenly Rice Dessert

Ingredients

1 (15 ounce) can crushed
pineapple, drained with juice
reserved
1/2 cup instant rice
1 (3 ounce) package non-instant
vanilla pudding mix
2 cups milk
1/2 cup miniature marshmallows
1/3 cup chopped pecans

Directions

Bring 3/4 cup reserved pineapple juice to a boil in a medium saucepan. Stir in instant rice and simmer 2 minutes. Remove from heat, cover and let steam, 5 minutes.

Prepare pudding mix with milk according to package directions. Fold marshmallows into hot pudding. Stir in pineapple, pecans and rice mixture. Chill until serving.

Mediterranean Rice Salad

Ingredients

3 tablespoons extra-virgin olive oil, divided
1 cup uncooked long grain white rice
2 1/2 cups water
1 cup drained canned French style green beans
1 cup pitted black olives
1 roasted red pepper, drained and diced
1 green bell pepper, diced
1 dill pickle spear, diced
2 roma (plum) tomatoes, diced
3 cloves garlic, finely chopped
1 tablespoon white wine vinegar

Directions

Heat 2 tablespoons olive oil in a skillet over medium heat. Stir in rice, and cook until lightly browned. Pour in the water. Bring to a boil, reduce heat to low, and simmer until all liquid has been absorbed.

In a large bowl, mix the green beans, olives, red pepper, green pepper, pickle, tomatoes, and garlic. Toss with the rice. Sprinkle with vinegar and remaining 1 tablespoon olive oil, and toss to coat. Cover, and refrigerate 1 hour, or until completely cooled, before serving.

Lemon Lentil Rice

Ingredients

1 tablespoon vegetable oil
1 teaspoon mustard seeds
1/2 cup chopped carrot
1/2 cup chopped fresh green beans
3 cups water
1 cup long grain white rice
1/2 cup dry brown lentils
1/4 cup fresh lemon juice
1 pinch salt, or to taste
1 teaspoon chili powder, or to taste

Directions

Heat the oil in a large saucepan over medium-high heat. Add the mustard seeds, and cook until they pop. Once the seeds have popped like popcorn, add the carrot and green beans. Sauté them for about 2 minutes, just to mingle the flavors.

Pour in the water, and add the rice and lentils. Reduce the heat to low, cover, and simmer for 20 minutes, or until rice and lentils are tender. Stir in the lemon juice, and season with salt and chili powder. Let stand covered for 5 or 10 minutes before serving.

Brothy Shrimp and Rice Scampi

Ingredients

3 1/2 cups Swanson® Chicken Broth (Regular, Natural Goodness®, or Certified Organic)
3/4 cup uncooked regular long-grain white rice
1 tablespoon olive oil
1 pound fresh or frozen large shrimp, shelled and deveined
4 cloves garlic, minced
2 tablespoons lemon juice
2 medium green onions, thinly sliced

Directions

Heat the broth in a 2-quart saucepan over high heat to a boil. Stir in the rice. Reduce the heat to low. Cover and cook for 20 minutes.

Heat the oil in a 10-inch skillet over medium-high heat. Add the shrimp and garlic. Cook and stir for 5 minutes or until the shrimp turn pink.

Divide the shrimp among 4 serving bowls. Stir the juice into the rice mixture and pour over the shrimp. Top with the green onions.

Fried Rice I

Ingredients

1 1/3 cups uncooked white rice
1 2/3 cups water
3 eggs, lightly beaten
1/4 teaspoon salt
1/8 teaspoon ground black pepper
3 teaspoons vegetable oil, divided
1/4 pound bacon, cut into strips
1/8 cup soy sauce
1 (10 ounce) package frozen green peas, thawed
2 green onions, chopped

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Meanwhile, season eggs with salt and pepper.

Heat 1 teaspoon oil in small frying pan, pour in eggs. Coat the bottom of the pan with the eggs, in order to cook them evenly; cook for about 3 minutes. Flip the eggs, cook one minute more and remove them to a cool surface. Let them cool, then cut them into thin slices. Set aside.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside.

Spoon remaining 2 teaspoons oil into the skillet with the bacon fat. Stir in rice; break up any clumps and toss to coat with oil. Stir in bacon, soy sauce, peas, eggs and green onions. Stir and cook until heated through, approximately 3 minutes.

Hearty Rice Dressing

Ingredients

3 pounds ground beef
2 pounds ground pork
2 large onion, chopped
3 celery ribs, chopped
1 large green pepper, chopped
1 (4 ounce) jar diced pimientos,
drained
5 cups water
2 (10.75 ounce) cans condensed
cream of chicken soup, undiluted
2 (10.5 ounce) cans condensed
French onion soup
1 (10.75 ounce) can condensed
cream of mushroom soup,
undiluted
2 tablespoons Creole seasoning
1 teaspoon salt
1 teaspoon pepper
1/2 teaspoon cayenne pepper
4 cups uncooked long grain rice

Directions

In several large Dutch ovens or stockpots, cook the beef, pork and onions over medium heat until meat is no longer pink; drain. Stir in the celery, green pepper and pimientos. Combine water and soups; stir in the Creole seasoning, salt, pepper and cayenne. Stir into meat mixture; bring to a boil. Stir in the rice.

Carefully transfer mixture to three greased 13-in. x 9-in. x 2-in. baking dishes. Cover and bake at 350 degrees F for 30 minutes; stir. Cover and bake 30-40 minutes longer or until rice is tender.

Pork Chops and French Onion Rice

Ingredients

1 tablespoon vegetable oil
6 bone-in pork chops
1 (10.5 ounce) can Campbell's®
Condensed French Onion Soup
1/2 cup water
ground black pepper
1 stalk celery, chopped
1/4 teaspoon dried thyme
1/2 cup uncooked regular long-
grain white rice

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the pork and cook until well browned on both sides. Pour off any fat.

Stir the soup, water, black pepper, celery, thyme and rice in the skillet and heat to a boil. Reduce the heat to low. Cover and cook for 30 minutes or until the pork is cooked through and the rice is tender, stirring the rice occasionally.

Pronto Beef and Rice

Ingredients

1 1/2 pounds ground beef
2 (14.5 ounce) cans chicken broth
1 1/2 cups uncooked long grain rice
1 (6 ounce) can tomato sauce
1/3 cup diced onion
1 small green bell pepper, diced
1 jalapeno pepper, seeded and diced

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 15 minutes or until rice is tender.

Curried Wild Rice and Squash Soup

Ingredients

1 cup uncooked wild rice
3 cups water
2 1/2 pounds butternut squash -
peeled, seeded, and cubed
2 1/2 cups chicken broth
1/2 cup orange juice
2 tablespoons butter
1 medium onion, chopped
1 clove garlic, finely chopped
1 1/2 teaspoons curry powder
1 1/4 teaspoons salt
1/2 teaspoon ground black
pepper

Directions

In a pot, bring the wild rice and water to a boil. Reduce heat to low, cover, and simmer 45 minutes.

Place the squash in a medium pot with enough water to cover, and bring to a boil. Cook 15 minutes, or until tender. Drain, return to the pot, and mash. Mix in the chicken broth and orange juice.

Melt the butter in a skillet over medium heat, and saute the onion and garlic until tender. Season with the curry powder. Reduce heat to low, and continue cooking about 12 minutes, stirring occasionally.

In a blender or food processor, blend the squash and broth with the onion and garlic mixture until smooth. Return to the medium pot, mix in the cooked wild rice, and cook until heated through. Season with salt and pepper to serve.

Veggie Chicken Rice Casserole

Ingredients

2 (10.75 ounce) cans condensed cream of chicken soup
1 whole cooked chicken, cut into pieces
1 (16 ounce) package frozen mixed vegetables, thawed
2 cups cooked rice
2/3 cup water
1/2 cup crushed buttery round crackers

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl combine the soup, chicken, cooked vegetables, cooked rice and water. Mix well and spread mixture in a 9x13 inch baking dish. Sprinkle crushed cracker crumbs on top and bake in the preheated oven for about 15 to 20 minutes. Let cool 10 minutes and serve.

Brown Rice Lentil Salad

Ingredients

1/2 cup uncooked brown rice
1 cup water
1 teaspoon chicken bouillon granules
1 cup cooked lentils
1 medium tomato, seeded and diced
1/3 cup thinly sliced green onion
1 tablespoon minced fresh parsley
2 tablespoons red wine vinegar
1 tablespoon olive oil
2 garlic cloves, minced
2 teaspoons lime juice
2 teaspoons Dijon mustard
1/2 teaspoon salt
1/4 teaspoon pepper

Directions

In a saucepan over medium heat, bring the rice, water and bouillon to a boil. Reduce heat; cover and simmer for 40 minutes or until rice is tender. Cool.

In a bowl, combine the rice, lentils, tomato, onions and parsley. In a small bowl, combine the remaining ingredients. Pour over rice mixture; toss to coat. Cover and refrigerate for at least 1 hour.

Mexican Rice III

Ingredients

1 cup long grain white rice
1 tablespoon vegetable oil
1 1/2 cups chicken broth
1/2 onion, finely chopped
1/2 green bell pepper, finely
chopped
1 fresh jalapeno pepper, chopped
1 tomato, seeded and chopped
1 cube chicken bouillon
salt and pepper to taste
1/2 teaspoon ground cumin
1/2 cup chopped fresh cilantro
1 clove garlic, halved

Directions

In a medium sauce pan, cook rice in oil over medium heat for about 3 minutes. Pour in chicken broth, and bring to a boil. Stir in onion, green pepper, jalapeno, and diced tomato. Season with bouillon cube, salt and pepper, cumin, cilantro, and garlic. Bring to a boil, cover, and reduce heat to low. Cook for 20 minutes.

Chicken, Rice, and Green Bean Casserole

Ingredients

1 (6 ounce) package wild rice
(such as Uncle Ben's B®)
3 cups water
1 tablespoon vegetable oil
1 pound skinless, boneless
chicken breast meat - cut into
chunks
1 (14.5 ounce) can French-cut
green beans, drained
1 (10.75 ounce) can cream of
mushroom soup
1 cup mayonnaise

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Bring the wild rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender but not mushy, 20 to 25 minutes. Drain off any excess liquid, fluff the rice with a fork, and cook uncovered 5 minutes more.

While the rice cooks, heat the oil in a pan over medium heat. Add the chicken and cook until completely browned on all sides, about 5 minutes. Combine the rice, chicken, green beans, mushroom soup, and mayonnaise in a large baking dish.

Bake in the preheated oven until the chicken is no longer pink in the center, about 45 minutes.

Hamburger Rice Skillet

Ingredients

1 pound ground beef
3 cups water
2 medium carrots, cut into 1/4
inch thick slices
1 celery rib, chopped
1 envelope onion soup mix
2 cups uncooked instant rice

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. stir in the water, carrots, celery and soup mix. Bring to a boil. Reduce heat; cover and simmer for 8 minutes or until vegetables are tender.

Return to a boil; add the rice. Remove from the heat; let stand for 5 minutes or until rice is tender.

Fish with Florentine Rice

Ingredients

1 (6.9 ounce) package chicken-flavored rice mix
2 tablespoons butter
2 3/4 cups water
1 (10 ounce) package frozen chopped spinach
1 pound orange roughy or tilapia fillets
1/4 cup slivered almonds, toasted

Directions

Set rice seasoning packet aside. In a large skillet, saute rice mix in butter. Add the water, spinach and contents of seasoning packet. Bring to a boil. Reduce heat; cover and simmer for 10 minutes. Top with the fish fillets. Cover and simmer for 5-10 minutes or until fish flakes easily with a fork. Sprinkle with almonds.

Chicken Blood Rice

Ingredients

- 1 cup uncooked white rice
- 2 1/2 cups water
- 1 cup chicken blood with a dash of vinegar mixed in
- 1 tablespoon olive oil
- 1 onion, chopped
- 1 clove garlic, minced
- 4 chicken leg quarters
- 1 cup wine
- 1 teaspoon salt
- 1 teaspoon hot pepper sauce

Directions

In small saucepan over medium heat, combine the rice and water. Bring to a boil, reduce heat to medium-low, and let simmer for 20 minutes, or until rice is tender. Remove from heat and stir in the chicken blood. Set aside.

Meanwhile, heat olive oil in a large skillet over medium-high heat. Saute onion and garlic until tender and lightly browned. Add chicken legs to the skillet and brown on both sides. Stir in the hot pepper sauce and wine. Reduce heat to medium, and simmer until chicken is no longer pink, and the juices run clear, about 30 minutes. Stir in the blood rice, and cook for a few more minutes before serving.

Almond Wild Rice

Ingredients

5 1/2 cups chicken broth, divided
1 cup golden raisins
6 tablespoons butter or margarine, divided
1 cup uncooked wild rice
1 cup uncooked brown rice
1 cup slivered almonds
1/2 cup minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

In a small saucepan, bring 1/2 cup broth to a boil. Remove from the heat; add raisins and set aside (do not drain). In a large saucepan, bring 3 cups of broth and 2 tablespoons of butter to a boil. Add wild rice; cover and simmer for 55-60 minutes or until the rice is tender (drain if necessary).

Meanwhile, in another saucepan, combine the brown rice, 2 tablespoons butter and remaining broth. Bring to a boil. Reduce heat; cover and simmer for 35-40 minutes or until rice is tender (drain if necessary).

In a skillet, saute the almonds in remaining butter until lightly browned. In a serving bowl, combine the wild rice, brown rice, raisin mixture, almonds, parsley, salt and pepper.

Broccoli and Rice Stir Fry

Ingredients

1 1/2 cups uncooked long-grain rice
1 tablespoon vegetable oil
1 (16 ounce) package frozen broccoli florets, thawed
3 green onions, diced
2 eggs, beaten
2 tablespoons soy sauce
1/2 teaspoon salt
1/4 teaspoon ground black pepper

Directions

In a saucepan, bring 3 cups water to a boil. Stir in rice. Reduce heat, cover, and simmer for 20 minutes.

Heat oil in a large skillet over medium heat. Saute broccoli until tender crisp, and add scallions. Remove from skillet. Scramble eggs; return broccoli mixture to pan. Stir in cooked rice, soy sauce, salt and pepper.

Broccoli Rice Casserole

Ingredients

2 (10 ounce) packages frozen chopped broccoli
3 cups instant rice
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 1/4 cups water
1 (16 ounce) package processed American cheese, cubed
1 tablespoon butter
1 bunch celery, chopped
1 large onion, chopped
salt and pepper to taste

Directions

Cook broccoli and rice according to package directions. Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan over low heat, mix cream of mushroom soup, cream of chicken soup, and 1 1/4 cups water. Gradually stir in cheese until melted. Be careful that the cheese doesn't burn.

Melt butter in a large skillet over medium-high heat, and saute celery and onion until soft.

In a large mixing bowl, combine broccoli, rice, soup and cheese mixture, celery and onion. Season with salt and pepper. Pour mixture into a 9x13 inch baking dish.

Bake in the preheated oven for 45 minutes, until bubbly and lightly brown.

Pecan Rice Pudding

Ingredients

1 quart milk
2 1/4 cups uncooked white rice
1/3 cup maple syrup
1 teaspoon grated lemon zest
1/2 cup pecan halves

Directions

In a medium saucepan over medium heat, bring rice and milk to a boil. Reduce heat, cover and simmer 25 minutes. Stir in maple syrup, lemon zest and pecans. Pour into serving dishes and chill until set.

Roasted Corn and Garlic Rice

Ingredients

4 ears sweet corn, in husks
2 cloves garlic, peeled
2 1/4 teaspoons olive or canola oil
1 cup uncooked long grain rice
2 cups chicken broth
1 bay leaf
1/4 teaspoon salt
1/8 teaspoon pepper

Directions

Carefully peel back husks from corn to within 1-in. of bottom; remove silk. Rewrap corn in husks. Place garlic cloves on a piece of heavy-duty foil; drizzle with 1/4 teaspoon oil. Fold foil around garlic and seal tightly. Place corn and garlic directly on oven rack. Remove at 400 degrees F for 30 minutes. Remove corn; bake garlic 5-10 minutes longer or until softened.

Remove garlic from foil and place in a small bowl; cool. Mash with a fork. When corn is cool enough to handle, remove corn from cobs with a sharp knife.

In a saucepan over medium heat, heat remaining oil. add rice; cook and stir for 2 minutes. Gradually add broth, bay leaf, salt, pepper and roasted garlic. Bring to a boil. Reduce heat; cover and cook for 13 minutes. Stir in roasted corn; cover and cook 7-10 minutes longer or until rice is tender. Discard bay leaf.

Wild Rice Stuffing for Turkey

Ingredients

2 cups hot water
4 cubes chicken bouillon,
crumbled
1 (6 ounce) package wild rice,
uncooked
1/2 cup butter
1 cup chopped celery
1/2 cup chopped green bell
pepper
1 (5.5 ounce) package seasoned
croutons
2 teaspoons poultry seasoning

Directions

Dissolve 3 cubes bouillon in 1 cup hot water. In a medium saucepan, combine wild rice with bouillon water, then fill with just enough cold water to cover. Bring to a boil. Reduce heat, cover, and simmer 25 minutes, stirring occasionally.

Mix remaining 1 cube bouillon in 1 cup hot water. Heat butter in a medium skillet over medium heat. Stir in celery and green pepper; cook until tender. Mix in remaining bouillon water. Pour skillet contents into a large bowl. Stir together cooked rice, croutons, and poultry seasoning.

Stuff turkey loosely, and cook turkey as directed. Or put stuffing into a well greased baking dish, cover, and bake 30 minutes in a preheated oven at 325 degrees F (165 degree C).

Brown and Wild Rice Salad

Ingredients

1 cup brown rice, cooked
1 cup wild rice, cooked
6 green onions, chopped
3/4 cup dried cranberries
1/3 cup chopped pecans, toasted
2 tablespoons chopped fresh
parsley
1/4 cup olive oil
6 tablespoons raspberry vinegar
2 tablespoons honey
1 1/2 teaspoons salt
1/2 teaspoon pepper

Directions

In a large bowl, combine the rice, onion, cranberries, pecans and parsley. In a small bowl, whisk together the oil, vinegar, honey, salt and pepper. Pour over salad and toss to coat.

Amazing Brown Rice Salad

Ingredients

2 cups water
1 cup brown rice
1/4 cup diced red onion
1/2 cup diced celery
1/4 cup dried cranberries
1/2 cup balsamic vinaigrette salad dressing
1 tablespoon sugar

Directions

In a saucepan, bring water to a boil. Stir in rice, cover, and reduce heat to low. Simmer for 45 to 60 minutes, or until done.

Transfer rice to a serving bowl, and stir in onion, celery, cranberries, salad dressing and sugar. Cover, refrigerate, and serve cold.

Coconut Rice

Ingredients

2 cups long grain rice, rinsed and drained

1/4 cup diced onion

1 1/2 cups coconut milk

3/4 cup water

2 slices fresh ginger root

2 teaspoons curry powder

1/2 teaspoon salt

Directions

In a medium saucepan, combine rice, onion, coconut milk, water, ginger, curry powder, and salt. Cover, and bring to a boil. Reduce heat, and simmer for 20 to 30 minutes, or until done.

Home-Style Brown Rice Pilaf

Ingredients

1 1/2 cups water
1/2 teaspoon salt
3/4 cup uncooked brown rice
3 tablespoons butter
1 1/2 cups chopped onion
1 clove garlic, minced
2 carrots, sliced
2 cups fresh sliced mushrooms
1 cup chickpeas
2 eggs, beaten
freshly ground black pepper
1/4 cup chopped fresh parsley
1/4 cup chopped cashews

Directions

Bring 1-1/2 cups water to boil, add rice. Bring contents back to a boil, cover the pot and simmer for 45-50 minutes, or until rice is tender.

Approximately 20 minutes before rice is finished cooking heat the butter in a large skillet over medium heat. Stir in onions and saute them, stirring frequently until they soften. Add the garlic and carrots and continue stirring for 5 minutes.

Place mushrooms inside of skillet and cook until mushrooms begin to brown, about 10 minutes. Add the chickpeas and cook 1 more minute.

When the rice is finished cooking pour the eggs into the skillet and cook the mixture, stirring constantly until the eggs are cooked. Remove the skillet from the heat, stir in pepper, parsley, and nuts.

Spoon the cooked rice into the skillet and stir well. Serve the pilaf hot with soy sauce on the side for added flavor.

Creamy Chicken Rice and Veggie Bake

Ingredients

5 skinless, boneless chicken thighs
2 teaspoons garlic powder, divided
2 teaspoons onion powder, divided
2 teaspoons ground black pepper, divided
1 teaspoon poultry seasoning
1 teaspoon salt, divided
3 tablespoons dried minced onion, divided
1/2 tablespoon dried oregano
2 (10.75 ounce) packages chicken flavored rice mix (e.g. Rice A Roni)
1 (10.5 ounce) can condensed cream of chicken soup
1 1/4 cups milk

Directions

Preheat oven to broil.

Place chicken in a 9 x 13 inch baking dish. In a small bowl combine 1 teaspoon garlic powder, 1 teaspoon onion powder, 1 teaspoon black pepper, poultry seasoning, 1/2 teaspoon salt, 1 tablespoon dried minced onion and oregano. Sprinkle over chicken, coating both sides.

Place chicken under broiler for 10 minutes, or until browned and crispy.

In a medium bowl combine rice mix, chicken soup and milk; mix well until lumps are gone. Stir in 1 teaspoon garlic, 1 teaspoon onion powder, 1/2 teaspoon salt and 2 tablespoons dried minced onion.

Take chicken out of oven and remove chicken from pan. Spoon rice mixture into the pan and place chicken on top; cover.

Reduce oven temperature to 450 degrees F (230 degrees C).

Bake for 30 minutes, or until rice and chicken are cooked through.

Rice Crispy Pies

Ingredients

3 (1 ounce) squares milk
chocolate
4 cups crispy rice cereal

Directions

Chop chocolate and melt in the top of a double boiler, stirring occasionally, until chocolate is smooth.

In a large bowl, combine rice cereal with melted chocolate, mixing quickly, until cereal is covered. Place equal amounts into individual paper liners in a muffin tin.

Place in the refrigerator until the chocolate has hardened.

Wild Rice with Cranberries and Caramelized

Ingredients

2 cups chicken broth
1/2 cup brown rice
1/2 cup wild rice
3 tablespoons butter or margarine
3 medium onions, sliced into thin wedges
2 teaspoons brown sugar
1 cup Ocean Spray® Craisins® Original Dried Cranberries
1/2 teaspoon finely grated orange zest

Directions

Combine chicken broth and both rices in a medium saucepan. Bring to a boil over medium-high heat. Reduce heat to low. Cover and simmer 45 minutes or until rice is tender and the liquid is absorbed.

Meanwhile, melt butter in a medium skillet over medium-high heat. Add onions and brown sugar. Cook 6 minutes or until liquid is absorbed and onions are soft and translucent. Reduce heat to low. Slowly cook onions, stirring often for 25 minutes or until they are caramel color. Stir in dried cranberries.

Cover and cook over low heat for 10 minutes or until cranberries swell. Gently fold cranberry mixture and orange zest into cooked rice.

Fried Rice

Ingredients

1/3 cup chopped onion
1/4 cup butter or margarine
4 cups cooked rice
3 tablespoons teriyaki sauce
2 tablespoons minced fresh parsley
1 teaspoon garlic powder
1/8 teaspoon pepper
1 egg, lightly beaten

Directions

In a skillet, saute onion in butter until tender.

Stir in the rice, teriyaki sauce, parsley, garlic powder and pepper. Cook over medium-low heat for 5 minutes, stirring occasionally. Add the egg; cook and stir until egg is completely set, about 3 minutes.

Cubed Steak and Wild Rice

Ingredients

2 tablespoons butter
1 pound cube steak, cut into bite size pieces
1 (4.5 ounce) package long grain and wild rice mix
2 cups water
5 fresh mushrooms, sliced
2 tablespoons Worcestershire sauce
2 tablespoons garlic powder
1 tablespoon onion powder

Directions

In a skillet over medium heat, melt the butter, and saute the cube steak until evenly browned.

In a medium pot, mix the cooked steak and juices, rice, water, mushrooms, Worcestershire sauce, garlic powder, and onion powder. Bring to boil. Reduce heat to low, and simmer 25 minutes, or until all liquid has been absorbed.

Restaurant Style Red Beans and Rice

Ingredients

2 (15 ounce) cans red beans, with liquid
1 (15 ounce) can red beans, drained
1/2 pound smoked ham hock
5 1/4 cups water, divided
2 cups uncooked long-grain rice
1/2 teaspoon onion powder
1/2 teaspoon garlic salt
1/4 teaspoon ground red pepper
1/2 teaspoon salt, or to taste
1/4 teaspoon freshly ground black pepper
5 tablespoons lard

Directions

In a 2 quart saucepan combine 1 drained can of bean, 1 undrained can of beans, ham hock and remaining 1 1/4 cup water. Simmer on medium heat for 1 hour, until the meat starts to come away from the bone. Remove from heat and cool until meat can be handled to be removed from bone.

In a saucepan bring 4 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a food processor combine meat, beans and the liquid in which they cooked. To the mixture add onion powder, garlic salt, red pepper, salt, black pepper and lard. Process for 4 seconds. Beans should be chopped and the liquid thick.

To the food processor add the third can of drained beans. Process for 1 or 2 seconds, so that most of the beans remain almost whole. Pour mixture back into saucepan and cook slowly on low, stirring often, until heated through.

Serve over cooked rice.

Mushroom Rice Pilaf

Ingredients

1/4 cup chopped green pepper
2 tablespoons chopped onion
2 teaspoons butter
1 (8 ounce) can mushroom stems and pieces, drained
2/3 cup water
1/3 cup uncooked long grain rice
1 teaspoon chicken bouillon granules
1 teaspoon dried parsley flakes
1/8 teaspoon salt
Dash pepper

Directions

In a saucepan, saute green pepper and onion in butter until tender. Add mushrooms; heat through. Stir in the water, rice, bouillon, parsley, salt and pepper. Bring to a boil. Reduce heat; cover and simmer for 14-16 minutes or until liquid is absorbed and rice is tender.

Cherry Coconut Bars by Kellogg's® Rice

Ingredients

3 tablespoons butter or margarine
1 (10 ounce) package regular marshmallows
5 cups Kellogg's® Rice Krispies® cereal
1 cup flaked coconut
1/2 cup peanuts, coarsely chopped (optional)
1/2 cup maraschino cherries, well drained, chopped

Directions

In large saucepan melt butter over low heat. Add marshmallows and stir until completely melted. Remove from heat.

Add Kellogg's® Rice Krispies® cereal, coconut, peanuts (if desired) and cherries. Stir until well coated.

Using buttered spatula or wax paper evenly press mixture into 13 x 9 x 2-inch pan coated with cooking spray. Cool. Cut into 12 bars. Best if served the same day.

Arangini (Italian Rice Balls)

Ingredients

3 3/4 cups water
1 1/3 cups uncooked brown rice
2 cloves garlic
1 bay leaf
1/4 teaspoon salt
4 ounces thinly sliced prosciutto, chopped
4 ounces mozzarella cheese, diced
1/4 cup chopped fresh basil
3 teaspoons extra virgin olive oil, divided
5 egg whites, divided
3 tablespoons freshly grated Parmesan cheese
1 cup dry bread crumbs
3 cups vegetable oil for frying

Directions

Bring water to a boil in a saucepan. Stir in the rice, and add the garlic, bay leaf and salt. Return to a boil, reduce heat to low, cover, and simmer for 30 minutes, or until rice is tender. Remove from heat, discard garlic and bay leaf, and allow to cool.

In a medium bowl, combine the prosciutto, mozzarella cheese, and basil. Pour 2 teaspoons of the olive oil over, and toss to coat.

Stir 3 egg whites and the Parmesan cheese into the rice until well blended. Stir the resulting rice mixture into the mozzarella and basil mixture until ingredients are evenly distributed.

Heat 2 inches of oil in a deep-fryer to 350 degrees F (175 degrees C). Place bread crumbs in one shallow bowl, and whisk together 2 remaining egg whites and 1 teaspoon of olive oil in another shallow bowl.

Wet hands, and shape the rice mixture into 24 balls. Dip each ball in the egg whites, then coat with bread crumbs. Deep fry the rice balls a few at a time until golden brown, about 30 seconds per batch. Drain on paper towels, and serve hot.

Jamaican Beans and Rice Dish

Ingredients

1 1/4 cups dry kidney beans
1 cup coconut milk
1 sprig fresh thyme
1 teaspoon minced garlic
1/8 cup chopped green onions
1 hot red chile pepper, sliced
2 1/4 cups uncooked brown rice

Directions

Combine beans and coconut milk in a large saucepan; cook for 2 hours on low heat.

Stir in thyme, garlic, onions and 3 slices chile pepper; simmer for 7 minutes. Stir in rice and bring to a boil. Reduce heat, cover and simmer for 25 minutes, or until all liquid is absorbed and rice is tender.

Venison Tips and Rice

Ingredients

1 tablespoon vegetable oil
1 pound venison stew meat
1 green bell pepper, seeded and sliced into strips
1 red bell pepper, seeded and sliced into strips
1 small onion, chopped
1 (6.8 ounce) package beef flavored rice mix

Directions

Heat the oil in a large skillet over medium-high heat. Add the venison chunks, and cook until nicely browned on the outside and almost cooked through.

Prepare the beef flavored rice mix according to package directions. While the rice is cooking, add the venison, green pepper, red pepper and onion. Simmer until rice is done and peppers are tender.

Hearty Rice Salad

Ingredients

2 cups cooked rice
1 medium carrot, chopped
1 small zucchini, chopped
1 celery rib, thinly sliced
1/2 cup cubed cooked chicken
1/2 cup cubed fully cooked ham
1/2 cup cubed Swiss cheese
2 hard-cooked eggs, chopped
2 tablespoons mayonnaise
1 tablespoon minced fresh parsley
1 tablespoon lemon juice
1 tablespoon olive or vegetable oil
1/2 teaspoon salt
1/8 teaspoon pepper

Directions

In a large bowl, combine all ingredients. Cover and refrigerate for 4 hours or overnight.

Vegetable Kabobs with Rice

Ingredients

1/2 cup Italian salad dressing
1 tablespoon minced fresh parsley
1 teaspoon dried basil
2 medium yellow squash, cut into
1 inch pieces
8 small boiling onions, peeled
8 cherry tomatoes
8 medium fresh mushrooms
2 cups hot cooked rice

Directions

In a small bowl, combine dressing, parsley and basil. Alternate the vegetables on eight skewers. Place on a grill rack over medium-hot coals. Baste with dressing mixture and turn frequently for 15 minutes or until vegetables are tender. To serve, place 1/2 cup rice on each plate and top with two kabobs.

Confetti Rice

Ingredients

1 (14.5 ounce) can reduced-sodium chicken broth
1 cup uncooked long grain rice
1/4 cup water
1/4 teaspoon salt
1/4 teaspoon dried oregano
1/8 teaspoon pepper
1/2 cup diced sweet red pepper
1/2 cup diced green pepper
1/2 cup frozen green peas, thawed
2 tablespoons minced fresh parsley

Directions

In a large saucepan, combine the first six ingredients. Bring to a boil. Stir in sweet peppers. Reduce heat; cover and simmer for 15-20 minutes or until rice is tender. Remove from the heat. Stir in peas. Cover and let stand for about 5 minutes or until heated through and liquid is absorbed. Stir in parsley.

Roasted Garlic Teriyaki Fried Rice with Chicken

Ingredients

1/2 pound boneless skinless chicken breasts
2 tablespoons vegetable oil
3 green onions and tops, chopped
1 carrot, julienned
1 egg, beaten
4 cups cold cooked rice
3 tablespoons Kikkoman Roasted Garlic Teriyaki Marinade & Sauce

Directions

Cut chicken into thin strips.

Heat oil in hot wok or large skillet over high heat. Add chicken, green onions and carrot. Stir-fry 3 minutes, or until chicken is thoroughly cooked.

Add egg; cook, stirring gently, until firm. Stir in rice and cook until heated through.

Add roasted garlic teriyaki sauce; remove pan from heat. Stir mixture until well mixed. Serve immediately.

Savory Skillet Chicken and Rice

Ingredients

1 tablespoon butter
1 pound skinless, boneless
chicken breast, cut into cubes
1 (10.75 ounce) can Campbell's®
Condensed Cream of Mushroom
Soup (Regular, 98% Fat Free or
25% Less Sodium)
1 cup milk
1 tablespoon onion flakes
1/4 teaspoon dried thyme leaves,
crushed
1/8 teaspoon ground black
pepper
1 (16 ounce) can green beans,
drained
2 cups uncooked instant white
rice

Directions

Heat the butter in a 10-inch skillet over medium-high heat. Add the chicken and cook until it's well browned, stirring often.

Stir the soup, milk, onion, thyme and black pepper into the skillet. Heat to a boil. Reduce the heat to low. Cover and cook for 5 minutes or until chicken is cooked through.

Stir in the beans and rice. Cover the skillet and remove from the heat. Let stand for 5 minutes. Fluff the rice with a fork.

Silky and Creamy Wild Rice Soup

Ingredients

1/3 cup wild rice
1 cup water
1/2 teaspoon salt
1/2 cup butter
3/4 cup chopped onion
1 cup chopped celery
2 teaspoons salt
1/4 teaspoon ground white pepper
1/4 cup all-purpose flour
5 cups milk

Directions

Thoroughly rinse wild rice. In a saucepan bring to a boil wild rice, 1/2 teaspoon salt, and water. Reduce heat and simmer 30 to 45 minutes or until tender.

Melt butter, add onions and celery. Cover and cook gently for 5 minutes until vegetables are tender (avoid browning vegetables). Stir in 2 teaspoons salt, pepper, and flour. Remove from heat and add milk, stirring until flour is well blended.

Return to low heat. Cook, stirring constantly, until soup thickens. Add the cooked wild rice and simmer a few minutes to blend flavor. Serve hot, garnished with chopped chives.

Creamy Family Style Rice Pudding

Ingredients

1 1/3 cups cooked white rice
2 1/2 cups milk
2 eggs, beaten
1/2 cup raisins
1/2 cup packed brown sugar
1/2 teaspoon ground nutmeg

Directions

Preheat oven to 300 degrees F (150 degrees C).

In a large bowl, stir together cooked rice, milk and eggs. Add raisins and sugar, mix thoroughly. Spread into two 8x4 inch loaf pans and sprinkle nutmeg on top.

Bake for 1 hour at 300 degrees F (150 degrees C).

Sweet Rice (Zarda)

Ingredients

4 cups uncooked white rice
1/4 teaspoon orange food color
10 pods whole cardamom
2 tablespoons vegetable oil
4 cups white sugar
3 tablespoons heavy cream
1 tablespoon raisins
1 tablespoon chopped walnuts
1 tablespoon chopped almonds
2 teaspoons grated orange zest

Directions

Place the rice in a bowl with water to cover and soak one hour.

Bring a large pot of water to boil with food color and half the cardamom pods. Stir in the rice, reduce heat, cover and simmer until tender, 20 minutes.

In a large skillet over low heat, cook remaining cardamom pods in oil 2 minutes. Stir in cooked, drained rice, and sugar. Cover and cook 5 minutes. Remove from heat and stir in cream, raisins, walnuts, almonds and orange zest. Serve warm.

Vegetable Rice Pie

Ingredients

CRUST:

1 1/2 cups cooked long-grain rice
1/2 cup grated Parmesan cheese
1/4 cup mayonnaise*
1/4 cup finely chopped onion

FILLING:

1 cup chopped fresh broccoli
1 cup chopped fresh cauliflower
1 cup chopped carrots
1/4 cup chopped onion
1/4 cup mayonnaise*
3 tablespoons all-purpose flour
1 cup milk
1/4 teaspoon salt
1 pinch pepper
1/2 cup grated Parmesan cheese

Directions

Combine the crust ingredients; press onto the bottom and up the sides of a greased 9-in. pie plate; set aside.

In a saucepan, cook broccoli, cauliflower, carrots and onion in a small amount of water until crisp-tender; drain well. In another saucepan, combine mayonnaise and flour until smooth; cook and stir until bubbly. Gradually add milk, salt and pepper; cook and stir over medium heat until thick, about 3 minutes. Stir in vegetables; pour into the crust. Sprinkle with cheese. Bake at 350 degrees F for 30-40 minutes or until crust edges begin to brown. Let stand for 10 minutes before serving.

Hamburger Rice Soup

Ingredients

1 pound ground beef
1/2 cup chopped onion
14 cups water
1 (28 ounce) can diced tomatoes, undrained
1 envelope onion soup mix
3 tablespoons Worcestershire sauce
1 tablespoon salt
1 teaspoon brown sugar
1 teaspoon celery salt
1/8 teaspoon pepper
1/2 cup uncooked long grain rice

Directions

In a soup kettle or Dutch oven, cook beef and onion over medium heat until meat is no longer pink; drain. Add the water, tomatoes, soup mix, Worcestershire sauce, salt, brown sugar, celery salt and pepper; bring to a boil. Add rice. Reduce heat; cover and simmer for 20-25 minutes or until rice is tender.

Persian Sabzi Polo (Herb Rice with Fava Beans)

Ingredients

6 cups water
4 cups uncooked long-grain white rice
3 tablespoons vegetable oil
1/2 cup water
1 bunch fresh dill, chopped
1 bunch fresh parsley, chopped
1 bunch fresh cilantro, chopped
2 cups fresh or frozen fava beans
ground turmeric to taste
ground cinnamon to taste
1 teaspoon salt
1 teaspoon pepper

Directions

In a large saucepan bring water to a boil. Rinse rice; stir into boiling water. Boil just until rice rises to the surface of the water. Drain rice and return it to the saucepan. Stir in the oil and water. Mix in the dill, parsley, cilantro, fava beans, turmeric, cinnamon, salt and pepper.

Cook the rice over medium heat for 5 minutes.

Reduce heat to the lowest setting. Cover and simmer for 40 to 45 minutes. Note: It's normal to end up with crispy rice (called Tadig) on the bottom of the pot after cooking; it's delicious.

Stirred Lemon Rice Custard

Ingredients

2 cups cooked long-grain rice,
chilled
1 1/2 quarts whole milk
9 large eggs, beaten
1 1/2 cups sugar
1/2 teaspoon salt
2 teaspoons lemon extract
1/2 teaspoon grated lemon peel

Directions

In a Dutch oven, heat rice and milk over low heat for 1 hour. combine eggs, sugar and salt. Slowly pour into hot rice mixture, stirring constantly. Cook over medium-low heat, stirring constantly, just until the mixture coats a metal spoon. Remove from the heat and stir in extract and peel. Place pan in the sink filled with ice for 1 to 2 minutes, stirring constantly. Remove custard to a covered bowl and chill.

Rice Pudding III

Ingredients

3/4 cup uncooked long-grain
white rice
2 cups water
1/2 teaspoon salt
7 eggs
5 cups milk
1 1/4 cups white sugar
1 1/2 teaspoons vanilla extract
1/4 cup butter

Directions

Preheat oven to 300 degrees F (150 degrees C).

Place rice in a small saucepan. Cover with water and stir in salt. Cook over low heat until water is absorbed, about 20 minutes.

In a large bowl, beat eggs. Beat in milk, sugar and vanilla. Stir in rice. Pour into a 2 quart baking dish. Dot with butter.

Bake in preheated oven 45 minutes, until set.

Home Rice

Ingredients

1 cup uncooked white rice
2 cups water
1/2 cup diced carrots
1/2 cup diced onion
4 tablespoons butter or margarine,
divided
4 eggs
2 tablespoons milk
1 cup ketchup
salt and pepper to taste

Directions

Combine the rice and water in a small saucepan. Bring to a boil, then cover, reduce heat to low, and simmer for 15 to 20 minutes, until tender.

Melt one tablespoon of butter in a large skillet over medium heat. Add carrots and onion. Cook, stirring frequently until onions are tender and lightly browned, about 5 minutes. Add the cooked rice, and stir to blend well. Mix in the remaining butter. Reduce heat to medium-low, and stir in ketchup. Simmer for about 5 minutes to blend flavors, then remove from heat.

In a small bowl, whisk together the eggs and milk. Heat a nonstick skillet over medium heat. Pour half of the egg mixture into the skillet. Cook until firm, turning over once halfway through. Remove from the skillet and cut in half. Repeat with the remaining eggs.

For each serving, place a scoop of rice onto a plate, and form into a flattened log shape. Top with one of the egg halves. Ketchup, salt and pepper may be added on top of the eggs at the table.

Chicken with Rice and Gravy

Ingredients

2 cups long-grain white rice
4 cups water
4 boneless, skinless chicken breasts
3 tablespoons butter
1 cup all-purpose flour
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/4 teaspoon ground paprika
1/4 teaspoon dried thyme
3/4 cup cold water
1/4 teaspoon salt

Directions

Place rice in a saucepan with 4 cups of water. Bring to a boil, then reduce heat to low, cover and simmer for 20 minutes or until rice is tender. Prepare chicken while the rice is cooking.

In a medium bowl, stir together the flour, 1/2 teaspoon salt, pepper, paprika, and thyme. Use a finger to grind the thyme to a powder in the palm of your hand before adding. Coat the chicken breasts in the flour mixture. Reserve 2 tablespoons of the flour mixture for the gravy.

Melt butter in a large skillet over medium heat. Place chicken in the skillet, and cook for about 10 minutes on each side, until the chicken is golden brown, and the juices run clear. Remove chicken from the pan, leaving the drippings and crusty bits in.

Whisk together 3/4 cup water, 2 tablespoons of the flour mixture, and 1/4 teaspoon salt. Whisk into the skillet, scraping the browned bits from the bottom of the pan. Cook over medium heat, stirring constantly, until thick and bubbly. Add additional water 1 tablespoon at a time if the gravy is too thick. Serve chicken alongside rice topped with gravy.

Garlic Chicken Fragrant Rice On a Budget

Ingredients

3 cups uncooked jasmine rice
3 cups water
2 tablespoons sesame oil
2 cubes chicken bouillon
1/2 cup olive oil
1 green onion, chopped
2 cloves cloves garlic, smashed
1 (2 inch) piece fresh ginger root, crushed
1 chicken thigh with skin

Directions

Place rice, water, sesame oil, chicken bouillon, olive oil, green onion, garlic and ginger in a rice cooker. Stir, and then place chicken thigh on top. Turn on rice cooker.

When the rice is done, mix the rice so that the oil will be evenly mixed with the rice. Serve.

Chicken Rice Salad

Ingredients

5 cups cubed cooked chicken
3 cups cooked rice
1 1/2 cups diced green pepper
1 1/2 cups sliced celery
1 (20 ounce) can pineapple tidbits,
drained
3/4 cup mayonnaise
4 teaspoons orange juice
2 teaspoons vinegar
1 teaspoon salt
1/2 teaspoon ground ginger
1/4 teaspoon garlic salt
1 (15 ounce) can mandarin
oranges, drained
1 cup slivered almonds, toasted

Directions

In a large bowl, combine the first five ingredients. In a small bowl, combine mayonnaise, orange juice, vinegar, salt, ginger and garlic salt. Pour over salad and toss. Refrigerate. Just before serving, fold in the oranges and almonds.

Spinach Rice Ham Bake

Ingredients

8 ounces process cheese (eg. Velveeta), cubed
1/2 cup milk
3 cups cooked rice
2 cups cubed fully cooked ham
1 (10 ounce) package frozen chopped spinach, thawed and squeezed dry

Directions

In a microwave-safe bowl, combine the cheese and milk. Microwave, uncovered, on high for 2 minutes or until cheese is melted; stir until smooth. Stir in the rice, ham and spinach. Transfer to a greased 1-1/2-qt. baking dish. Cover and bake at 350 degrees F for 25-30 minutes or until heated through.

Santa Fe Rice Salad

Ingredients

2/3 cup uncooked white rice
1 1/3 cups water
3/4 cup black beans, drained and rinsed
1 large tomato, seeded and diced
3/4 cup shredded Cheddar cheese
1/3 cup sliced green onions
1/3 cup vegetable oil
1/4 cup vinegar
1 tablespoon diced jalapeno peppers
1/2 teaspoon white sugar
salt to taste
1 avocado - peeled, pitted and diced

Directions

In a saucepan, bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes. Remove from heat and chill.

In a large bowl, mix together the rice, beans, tomato, cheese and green onion.

In a small bowl, whisk together the oil, vinegar, peppers, sugar and salt. Pour over the rice mixture and toss to coat. Cover and refrigerate salad for 30 minutes. Top with avocado just before serving.

Chicken And Rice L'Orange

Ingredients

1 cup uncooked Texmati® White Rice
1 cup orange juice
1 cup water
1 teaspoon salt
3 tablespoons butter, divided
1/4 cup sliced almonds
4 boneless, skinless chicken breast halves
1/4 cup orange marmalade
1/4 cup sliced green onions

Directions

Combine rice, orange juice, water and salt in a 2- to 3-quart saucepan. Heat to boiling; stir once or twice. Reduce heat; cover and simmer 15 minutes.

While rice is cooking, melt 1 tablespoon butter in large skillet over medium-high heat. Add almonds and cook and stir until golden, about 2 to 3 minutes. Remove almonds and set aside.

Melt remaining 2 tablespoons butter in skillet. Add chicken; cook until brown on both sides. Add orange marmalade to skillet and stir to coat chicken. To serve, spoon rice onto plate, top with chicken. Sprinkle with toasted almonds and green onions.

Classic MinuteB® Rice Pudding

Ingredients

3 cups milk
1 cup MinuteB® White Rice,
uncooked
1/4 cup sugar
1/4 cup raisins
1/4 teaspoon salt
2 large eggs
1 teaspoon vanilla

Directions

Combine milk, rice, sugar, raisins and salt in a medium saucepan. Bring to a boil, stirring constantly. Reduce heat to medium-low; simmer 6 minutes, stirring occasionally.

Beat eggs and vanilla lightly in a small bowl. Stir small amount of hot mixture into eggs. Stirring constantly, slowly pour egg mixture back into hot mixture. Stirring constantly, cook on low heat 1 minute until thickened. DO NOT BOIL.

Remove from heat. Let stand 30 minutes. Serve warm. Store any remaining pudding in refrigerator.

Oyakodon (Japanese Chicken and Egg Rice Bowl)

Ingredients

2 cups uncooked jasmine rice
4 cups water
4 skinless, boneless chicken thighs, cut into small pieces
1 onion, cut in half and sliced
2 cups dashi stock, made with dashi powder
1/4 cup soy sauce
3 tablespoons mirin (Japanese rice wine)
3 tablespoons brown sugar
4 eggs

Directions

Rinse the rice in 3 to 4 changes of water until the rinse water is almost clear, and drain off the rinse water. Bring the rice and 4 cups of water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 20 to 25 minutes.

Place the chicken in a nonstick skillet with a lid, and cook and stir over medium heat until the chicken is no longer pink inside and beginning to brown, about 5 minutes. Stir in the onion, and cook and stir until the onion is soft, about 5 more minutes. Pour in the stock, and whisk in soy sauce, mirin, and brown sugar, stirring to dissolve the sugar. Bring the mixture to a boil, and let simmer until slightly reduced, about 10 minutes.

Whisk the eggs in a bowl until well-beaten, and pour over the chicken and stock. Cover the skillet, reduce heat, and allow to steam for about 5 minutes, until the egg is cooked. Remove from heat.

To serve, place 1 cup of cooked rice per bowl into 4 deep soup bowls, top each bowl with 1/4 of the chicken and egg mixture, and spoon about 1/2 cup of soup into each bowl.

Salsafied Chicken and Rice

Ingredients

1 pound skinless, boneless
chicken breast halves - cubed
1 tablespoon olive oil
1/4 teaspoon salt
1/4 teaspoon ground black
pepper
1 (14.5 ounce) can chicken broth
1 (8 ounce) jar salsa
2 cups instant rice
8 ounces shredded Cheddar
cheese

Directions

In a large skillet over medium high heat brown the cubed chicken in oil, salt and pepper until cooked through and juices run clear. Add the broth and salsa and bring to a boil.

Once the liquids are boiling, turn off the heat and stir in the instant rice. Sprinkle all of the cheese on top. Cover and let sit for 5 minutes, then serve.

Wild Rice Shrimp Bake

Ingredients

1 (6 ounce) package long grain
and wild rice mix
1 pound uncooked medium
shrimp, peeled and deveined
1 medium green pepper, chopped
1 medium onion, chopped
1 (4 ounce) can mushroom stems
and pieces, drained
1/4 cup butter or margarine
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup seasoned stuffing
croutons

Directions

Prepare rice according to package directions. Meanwhile, in a large skillet, saute the shrimp, green pepper, onion and mushrooms in butter until shrimp turn pink. Add the soup to the rice; stir into the shrimp mixture. Transfer to a greased 2-qt. baking dish. Sprinkle with croutons. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through.

Wild Rice Casserole

Ingredients

1 cup uncooked brown rice
1/2 cup uncooked wild rice
1 red bell pepper, chopped
1 green bell pepper, chopped
1 zucchini, sliced
1 carrot, sliced
1 celery, sliced
1 teaspoon garlic powder
1 teaspoon onion powder
1 cube vegetable bouillon
2 tablespoons margarine
2 cups water
salt and pepper to taste

Directions

Preheat oven to 350 degrees F (175 degrees C).

Rinse the brown and wild rice; pour into a 2 quart casserole dish. To the rice add red bell pepper, green bell pepper, zucchini, carrot and celery. Stir in garlic powder, onion powder, vegetable bouillon and margarine. Mix well, pour water over mixture, and cover.

Bake in preheated oven for 30 minutes; check at this point to see if more water needs to be added. Bake for 15 to 30 minutes more, or until rice is cooked. Stir well before serving and season with salt and pepper.

Wild Rice Spaghetti Chicken

Ingredients

2 whole boneless, skinless
chicken breast, cubed
1 tablespoon olive oil
1 cup wild rice
3 green onions, chopped
1/4 cup red bell pepper, chopped
3 cups chicken broth
2 cups spaghetti, cooked and
drained

Directions

Saute chicken pieces in olive oil and set aside. In the same pan saute wild rice, green onions and red pepper pieces (about 3 minutes). Add chicken broth, cover and simmer for 15 minutes.

Add the chicken and cooked spaghetti. Cook another 10 to 12 minutes covered (stir at least once to prevent spaghetti from sticking). When ready, chicken should be very tender and have a nice creamy sauce to dish onto the plate.

Pineapple Curry Rice

Ingredients

1 3/4 cups pineapple juice
1 tablespoon curry powder, or to taste
1/2 teaspoon celery salt
1 cup uncooked jasmine rice
1 tablespoon butter

Directions

In a 2 quart saucepan, bring pineapple juice to a boil. Stir in curry powder and celery salt, and then add rice and butter. Stir until butter melts and rice does not stick together. Reduce heat to low, cover, and simmer for 10 minutes.

Stir rice with a fork to loosen from bottom of pot. Simmer another 3 to 5 minutes, or until done.

Almond Rice Pilaf

Ingredients

3/4 cup chopped onion
1/2 cup slivered almonds
1 tablespoon butter or margarine
2 cups chicken broth
2 cups uncooked instant rice

Directions

In a saucepan, saute onion and almonds in butter until the onion is tender and the almonds are lightly browned. Add broth; bring to a boil. Stir in rice and cover. Remove from the heat. Let stand for 5-8 minutes or until the liquid is absorbed.

Savory Rice Pancakes

Ingredients

2/3 cup uncooked white rice
1 1/3 cups water
2 eggs
2 teaspoons milk
salt and pepper to taste
1 tablespoon chopped fresh
chives (optional)
1 teaspoon dried onion flakes
(optional)
2 teaspoons butter

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Allow rice to cool.

Whisk together the eggs and milk in a large bowl. Stir in the cooked rice, salt, pepper, and chives or onions, if desired.

Melt the butter in a skillet over medium high heat. Using a 1/2 cup measure, spoon pancake shaped scoops of rice mixture into hot skillet. Cook until golden brown, about 3 to 4 minutes per side.

Authentic Bahamian Peas and Rice

Ingredients

- 1 tablespoon vegetable oil
- 1 onion, chopped
- 1/2 green bell pepper, chopped
- 8 ounces cubed cooked ham
- 1 tablespoon tomato paste
- 1 tomato, chopped
- 2 slices bacon - cooked and crumbled (optional)
- 8 ounces corned beef, chopped
- 1 (15 ounce) can pigeon peas, drained
- 2 sprigs fresh thyme
- salt and pepper to taste
- 1 (10 ounce) can coconut milk
- 6 cups water
- 1 teaspoon browning sauce
- 3 cups uncooked brown rice

Directions

Heat oil in a large pot over medium heat. Add the onion, and fry until transparent. Stir in the green pepper, ham, tomato paste, tomato, bacon, corned beef, and pigeon peas. Season with thyme, salt, and pepper. Bring to a simmer.

Stir in the coconut milk, water and browning sauce, and bring to a boil. Stir in the rice. Return to a boil, then stir, cover, and reduce the heat to low. Simmer for about 45 minutes, until rice is tender. Stir occasionally.

Easy Mushroom Rice

Ingredients

1 cup uncooked long-grain rice
1 (10.5 ounce) can condensed
French onion soup
1 (10.5 ounce) can beef broth
1 (4 ounce) can sliced
mushrooms, drained
1/4 cup butter

Directions

Preheat oven to 350 degrees F (175 degrees C).

Combine rice, onion soup, beef broth, mushrooms and butter in an 8x8 inch casserole dish.

Cover, and bake in the preheated oven for 60 minutes.

Baked Chicken Broccoli and Rice

Ingredients

1 (10.75 ounce) can Campbell's®
Condensed Cream of Chicken
Soup (Campbell's Condensed
Cream of Chicken & Broccoli
Soup)*
1 cup water
3/4 cup uncooked white rice
1/8 teaspoon ground black
pepper
4 skinless, boneless chicken
breasts
Paprika

Directions

Mix soup, water, rice and pepper in 2-quart shallow baking dish.
Top with chicken. Sprinkle with paprika. Cover.

Bake at 375 degrees F for 45 minutes or until done.

Three-Pepper Rice and Chicken Pot

Ingredients

1/2 pound andouille sausage links
1 poblano chile
1 red bell pepper
3 tablespoons canola oil
1 1/2 pounds skinless, boneless chicken thighs, cut into 1 1/2-inch chunks
3 tablespoons Cajun-style seasoning
1 1/2 tablespoons butter
2 yellow onions, finely chopped
2 banana (or hot) peppers, seeded and chopped
2 celery ribs, finely chopped
6 cloves garlic, minced
1 shallot, minced
3 cups long grain white rice
1 1/2 tablespoons butter
3 cups chicken stock
1 (10 ounce) can tomato sauce
1 (10 ounce) can diced tomatoes with mild green chilies, undrained
1 (12 fluid ounce) can or bottle beer
salt to taste
1 cup frozen corn kernels, thawed

Directions

Preheat your oven's broiler. Line a baking sheet with a sheet of foil.

Cook andouille sausage in a skillet over medium heat until cooked through, about 15 minutes. Remove from skillet and cut into 1/4-inch slices; set aside.

While the sausage is cooking, cut the peppers in half lengthwise and remove the stem and seeds. Place peppers, cut-side-down onto baking sheet and place into preheated oven. Broil peppers until the skins blacken, about 7 minutes, then place into a bowl and cover with plastic wrap. Allow the peppers to steam for 10 minutes until the skins loosen, then remove and discard blackened skins; chop peppers into 1/2 inch pieces and set aside.

Heat the canola oil in a stockpot over high heat. Toss the chicken with Cajun seasoning and sear in batches in the oil until light brown and no longer pink in the center, about 6 minutes. Remove chicken, leaving oil in the stockpot, and drain on paper towels.

Add 1 1/2 tablespoons of butter to the oil. Stir in the onion, banana peppers, celery, garlic, and shallot; cook until the onions are translucent, 3 to 4 minutes. Stir in rice and 1 1/2 tablespoon butter. Stir in the chicken stock, tomato sauce, and diced tomato with chilies. Cover and simmer until liquid is mostly absorbed into the rice, 10 to 12 minutes. Stir in the beer and cover; cook another 5 minutes until the rice is tender. Season with salt, then mix in the corn, poblano, bell pepper, chicken, and andouille sausage. Return to a simmer, then turn off heat and allow to rest 5 minutes before serving.

Fast Rice Pudding

Ingredients

2 cups cooked white rice
1 tablespoon ground cinnamon
1 (12 ounce) can evaporated milk
1/2 cup white sugar

Directions

Combine the rice, cinnamon, milk, and sugar in a saucepan over medium heat. Stir occasionally and bring mixture to a boil; cover and reduce heat to low. Cook until thick and creamy, 5 to 7 minutes.

Baked Rice and Vegetables in Broth

Ingredients

3/4 cup uncooked long-grain rice
1 tablespoon uncooked wild rice
1/4 cup uncooked brown rice
1/4 cup sliced fresh mushrooms
1/4 cup chopped fresh broccoli
1/4 cup chopped carrots
1/4 cup chopped red bell pepper
1/4 cup finely chopped onion
1 teaspoon salt
1 teaspoon dried onion flakes
1 teaspoon paprika
1/4 teaspoon black pepper
2 1/2 cups vegetable broth

Directions

Preheat oven to 425 degrees F (220 degrees C).

In a 9 x 13 inch baking dish combine white rice, wild rice, brown rice, mushrooms, broccoli, carrots, bell pepper, onion, salt, onion flakes, paprika, black pepper and broth. Mix well; cover.

Bake in preheated oven for 30 minutes, or until cooked through; stir once during baking.

Quick Fried Rice

Ingredients

1 (10 ounce) package frozen mixed vegetables
2 eggs
4 cups cooked white rice
6 slices bacon
1/2 cup snow peas
2 carrots, diced
2 tablespoons soy sauce
1/2 teaspoon salt

Directions

Prepare frozen vegetables according to package instructions and set aside.

Scramble the eggs in a medium skillet and chop into small bits; set aside.

Place bacon in a large, deep skillet. Cook over medium high heat until evenly brown. Drain, crumble and set aside, reserving skillet with bacon grease.

Place the rice in the skillet of bacon grease and saute for 2 to 3 minutes, until coated. Mix in soy sauce, mixed vegetables, carrots and peas. Cook for 20 minutes before stirring the bacon and eggs into the rice; cook for another 10 minutes, stirring, and serve.

Greek Rice Salad

Ingredients

1 cup uncooked long grain brown rice
2 1/2 cups water
1 avocado - peeled, pitted, and diced
1/4 cup lemon juice
2 vine-ripened tomatoes, diced
1 1/2 cups diced English cucumbers
1/3 cup diced red onion
1/2 cup crumbled feta cheese
1/4 cup sliced Kalamata olives
1/4 cup chopped fresh mint
3 tablespoons olive oil
1 teaspoon lemon zest
1/2 teaspoon minced garlic
1/2 teaspoon kosher salt
1/2 teaspoon ground black pepper

Directions

Bring the brown rice and water to a boil in a saucepan over high heat. Reduce the heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 45 to 50 minutes; remove from heat and allow to cool, fluffing occasionally with a fork.

Toss the avocado and lemon juice together in a large bowl. Add the tomatoes, cucumber, onion, feta, olives, mint, olive oil, lemon zest, garlic, salt, and pepper to the bowl; lightly toss the mixture until evenly combined. Fold the cooled rice gently into the mixture. Serve immediately or chill up to 1 hour; the salad does not last well for more than a day as the tomato and cucumber begin to release their juices and the salad becomes watery.

Spinach Wild Rice Quiche

Ingredients

1 (9 inch) unbaked pastry shell
3 eggs
1 cup half-and-half cream
1 cup vegetable wild rice or
cooked wild rice
1 cup shredded Swiss cheese
3 bacon strips, cooked and
crumbled
1/2 cup frozen chopped spinach,
thawed

Directions

Line unpricked pastry shell with a double thickness of heavy-duty foil. Bake at 450 degrees F for 5 minutes. Remove foil; bake 5 minutes longer. Remove from the oven; reduce heat to 350 degrees F.

In a bowl, beat the eggs and cream. Add rice, cheese, bacon and spinach; mix well. Pour into prepared crust. Cover edges of pastry with foil. Bake for 30-35 minutes or until a knife inserted near the center comes out clean.

Cheesy Rice and Broccoli

Ingredients

3 cups fresh broccoli florets
2 cups chicken broth
2 cups Minute® White Rice,
uncooked
1/2 pound reduced fat pasteurized
prepared cheese product, cut up

Directions

Place broccoli and broth in medium saucepan. Bring to boil on medium-high heat.

Stir in rice; cover. Remove from heat. Let stand 5 minutes. Stir in prepared cheese product; cover. Let stand 5 minutes. Stir until prepared cheese product is melted.

Caramel Rice Dessert

Ingredients

1 1/2 cups uncooked long grain rice
2 cups whipping cream
1/4 cup sugar
1 1/2 teaspoons vanilla extract
CAMEL SAUCE:
3 cups sugar
1/4 teaspoon salt
2 cups whipping cream
1 cup light corn syrup
1/4 cup butter or margarine
2 teaspoons vanilla extract

Directions

Cook rice according to package directions. Rinse in cold water; drain. Cover and refrigerate. In a mixing bowl, beat cream until soft peaks form. Gradually add sugar and vanilla, beating until stiff peaks form. Fold into the rice. Cover and refrigerate.

In a large saucepan, combine the sugar, salt, cream and corn syrup. Cook over medium heat until a thermometer reads 238 degrees F (soft-ball stage), stirring frequently. Remove from the heat; carefully stir in butter and vanilla. Cool slightly. Serve warm sauce over rice.

Slow Cooker Thai Pork with Rice

Ingredients

1 (3 pound) pork shoulder roast
2 red bell peppers, julienned
2 teaspoons minced garlic
1/3 cup low-sodium teriyaki sauce
3 tablespoons rice wine vinegar
1/2 teaspoon red pepper flakes
3 cups uncooked long grain white rice
6 cups water
1/4 cup unsalted peanut butter
1 cup chopped unsalted peanuts
1 bunch green onions, sliced

Directions

Place the pork roast, red bell peppers, garlic, teriyaki sauce, and rice wine vinegar in a slow cooker. Sprinkle with red pepper flakes.

Cover, and cook 8 hours on Low.

In a pot, bring the rice and water to a boil. Reduce heat to low, cover, and cook 20 minutes.

Remove meat from slow cooker, and shred. Stir the peanut butter into the slow cooker. Return shredded meat to slow cooker, and mix with the sauce to coat. Serve over the cooked rice with a sprinkling of peanuts and green onions.

Poor Man's Fried Rice

Ingredients

1 1/2 cups uncooked instant rice
1 tablespoon sesame oil
soy sauce to taste
2 eggs, beaten
1 teaspoon finely chopped fresh
ginger root
1/4 cup finely chopped green
onions

Directions

Bring water to a boil in a medium saucepan. Stir in rice and cover. Remove from heat and let stand 5 minutes. Fluff with a fork and drain any excess water.

Heat oil in a large skillet over medium heat. Stir in rice and soy sauce; heat briefly then transfer rice to a bowl.

Scramble the eggs in the same skillet, then stir in rice. Stir in ginger and green onions; heat through and serve.

Beefy Rice Salad Sandwiches

Ingredients

1 1/2 cups rice, cooked
1/2 small onion, finely chopped
1/2 red bell pepper, finely
chopped
1 tablespoon olive oil
3/4 pound lean ground beef
1/2 teaspoon dried thyme,
crushed
1/2 avocado - peeled, pitted and
diced
1/4 cup chopped fresh parsley
salt and pepper to taste
3 tablespoons olive oil
3 tablespoons seasoned rice
vinegar
3 pita bread rounds, cut in half
lettuce leaves
tomato slices

Directions

Rinse rice in a fine mesh strainer under cold running water until no longer cloudy. Transfer to a medium saucepan and cover with 2 1/2 cups water. Bring to a boil, cover, and reduce heat to low. Simmer for 15 minutes, remove from heat and let stand for at least 10 minutes, or until all liquid has evaporated. Set aside to cool.

Cook onion and bell pepper in 1 tablespoon oil over medium high heat until tender. Add ground beef and thyme, and cook until well browned, stirring occasionally and reducing heat if necessary.

In a bowl, stir together cooked rice, meat mixture, avocado, and parsley. In a separate bowl, whisk together olive oil, rice vinegar, and desired amount of salt and pepper. Pour over rice mixture, and toss lightly. Line each pita half with lettuce and tomato, and fill each with rice mixture. Serve warm or cold. Enjoy!

Wild Rice Shrimp Saute

Ingredients

2 1/3 cups water
4 tablespoons butter or margarine, divided
1 teaspoon lemon juice
1/2 teaspoon Worcestershire sauce
1/2 teaspoon ground mustard
1/4 teaspoon pepper
1 (6 ounce) package long grain and wild rice mix
1 pound uncooked shrimp, peeled and deveined
2 tablespoons chopped green pepper
2 tablespoons chopped green onions

Directions

In a saucepan over medium heat, combine water, 1 tablespoon butter, lemon juice, Worcestershire sauce, mustard and pepper; bring to a boil. Add rice with seasoning packet; return to a boil. Reduce heat; cover and simmer for 25-30 minutes or until rice is tender and liquid is absorbed. Meanwhile, in a skillet over medium heat, melt remaining butter. Add shrimp, green pepper and onions. Cook and stir for 7-9 minutes or until shrimp turn pink and are cooked through. Add rice; heat through.

Creole Black-Eyed Peas and Rice

Ingredients

- 1 pound lean ground beef
- 2 small onions, chopped
- 1 cup chopped green bell pepper
- 1 cup long grain white rice
- 2 cups water
- 1 tablespoon Creole seasoning
- 1 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 2 (15.5 ounce) cans black-eyed peas, drained

Directions

Crumble the ground beef into a deep skillet or large saucepan over medium-high heat. Add the onions and green pepper. Cook and stir until beef is evenly browned. Drain the grease.

Add the rice and water to the pan, and season with Creole seasoning, pepper, and garlic powder. Bring to a boil, then cover and reduce heat to low. Simmer for 30 minutes, until the water is absorbed. About halfway through cooking the rice, stir in the black-eyed peas.

Indonesian Fried Rice

Ingredients

1/2 cup uncooked long grain white rice
1 cup water
2 teaspoons sesame oil
1 small onion, chopped
2 cloves garlic, minced
1 green chile pepper, chopped
1 small carrot, sliced
1 stalk celery, sliced
2 tablespoons kecap manis
2 tablespoons tomato sauce
2 tablespoons soy sauce
1/4 cucumber, sliced
4 eggs

Directions

Bring the rice and water to boil in a pot. Cover, reduce heat to low, and simmer 20 minutes.

Heat the oil in a wok, and cook the onion, garlic, and green chile until tender. Mix in the carrot and celery. Stir in the rice, and mix in kecap manis, tomato sauce, and soy sauce. Continue cooking about 1 minute, until heated through. Transfer to bowls, and garnish with cucumber slices.

Place eggs in the wok, and cook until set. Place in the bowls over the rice and vegetables.

Chicken and Rice Casserole II

Ingredients

1 (4 pound) whole chicken
1 onion, quartered
2 stalks celery
2 bay leaves
1/3 cup butter
8 tablespoons all-purpose flour
2 cups milk
1 cup chicken stock
2 cups shredded Cheddar cheese
1 (4.5 ounce) can sliced mushrooms
1 cup cooked white rice
salt and pepper to taste

Directions

In a large pot boil the chicken with the onion, celery and bay leaves until done. Let chicken cool until you can handle it. Remove chicken meat from the bones and cut into small pieces.

Preheat oven to 375 degrees F (190 degrees C).

In a saucepan over medium heat melt the butter. Stir in the flour and cook for about 1 minute. Slowly stir in the cold milk and chicken stock and cook mixture until thick. Stir in the cheese.

In a large bowl combine the chicken, rice and mushrooms together. Stir in the cheese sauce and season with salt and pepper. Place mixture in a 1 1/2 quart casserole dish.

Bake at 375 degrees F (190 degrees C) for about 30 minutes or until bubbly.

Rice-so-Nice

Ingredients

1 cup long grain white rice
1/2 cup butter
1 (10.5 ounce) can beef broth
1 (10.5 ounce) can condensed
French onion soup
1 (4 ounce) can sliced mushrooms

Directions

Preheat the oven to 375 degrees F (190 degrees C).

Put the rice in a medium oven-proof bowl. Pour in the beef broth and French onion soup. Empty the can of mushrooms into the bowl, and place the stick of butter in without stirring. Cover the bowl with foil, a lid or oven-proof plate.

Bake for 1 hour in the preheated oven. Remove the bowl from the oven and stir. Let stand for a few minutes before serving.

Holiday Peas and Rice

Ingredients

1/2 cup uncooked long grain rice
1/8 teaspoon rubbed sage
2 tablespoons butter or margarine
1 (14.5 ounce) can chicken broth
1 cup fresh or frozen peas
2 tablespoons diced pimientos

Directions

In a saucepan, saute rice and sage in butter until rice is lightly browned. Add broth; bring to a boil. Reduce heat; cover and simmer for 20 minutes. Add peas; simmer, uncovered, 10 minutes longer or until heated through, stirring occasionally. Stir in pimientos.

Minnesota Wild Rice Soup

Ingredients

1/3 cup olive oil
1/4 cup minced onion
1/2 cup diced celery
2 tablespoons minced garlic
1 cup all-purpose flour
6 cups vegetable broth
4 cups cooked wild rice
1 cup grated carrot
1/4 cup sliced almonds
1 pinch red pepper flakes
(optional)
2 cups half-and-half
salt and pepper to taste

Directions

Heat oil in a large pot over medium heat. Stir in garlic, onion, and celery, and cook until the onion has softened and turned translucent, about 5 minutes. Stir in flour, and cook for 3 minutes more. Pour in the vegetable broth, then bring to a boil. Reduce heat to medium-low, and simmer for 10 minutes, stirring frequently.

Stir in wild rice, carrot, almonds, and red pepper flakes; return to a simmer, and cook until the carrots are tender, about 5 minutes. Stir in half and half, and cook until warmed through. Season to taste with salt and pepper before serving.

Wild Rice and Oyster Casserole

Ingredients

2 1/2 cups wild rice
2 (10.75 ounce) cans beef
consomme
2 cups water
1/2 cup butter, softened
2 quarts shucked oysters
salt to taste
ground black pepper to taste
4 dashes hot pepper sauce
1 (10.75 ounce) can condensed
cream of mushroom soup
1 cup half-and-half
1 1/2 teaspoons onion powder
3/4 teaspoon dried thyme
1 1/2 tablespoons curry powder
1/2 cup chopped fresh parsley

Directions

In a large saucepan place the rice, consomme and water. Bring to a boil and boil for 5 minutes. Cover, reduce heat to low and simmer until rice is tender, about 20 minutes. Stir in butter.

Preheat oven to 325 degrees F (165 degrees C).

Place half of rice in large baking dish. Cover with oysters seasoned with salt, pepper, and hot sauce to taste. Top with remaining rice.

Heat mushroom soup, half and half, onion powder, thyme, and curry powder. Pour over rice and oyster mixture.

Bake in the preheated oven for 45 minutes. Garnish with parsley.

Herbed Lentils and Rice

Ingredients

2 2/3 cups reduced-sodium chicken broth or vegetable broth
3/4 cup dry lentils
3/4 cup chopped onion
1/2 cup uncooked brown rice
1/4 cup dry white wine, or chicken broth
1/2 teaspoon dried basil
1/4 teaspoon salt
1/4 teaspoon dried oregano
1/4 teaspoon dried thyme
1/8 teaspoon garlic powder
1/8 teaspoon pepper
1 cup shredded reduced-fat Swiss cheese, divided

Directions

In a bowl, combine the first 11 ingredients; stir in 1/2 cup cheese. Transfer to a 1-1/2-qt. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 1-1/2 to 2 hours or until lentils and rice are tender and liquid is absorbed, stirring twice. Uncover; sprinkle with remaining cheese. Bake 2-3 minutes longer or until cheese is melted.

Fruit Rice Salad

Ingredients

1 (15 ounce) can crushed pineapple, drained
1/2 cup sliced strawberries
1/4 cup sliced fresh peaches
1 cup uncooked white rice
1/3 cup golden raisins
2/3 cup flaked coconut
5/8 cup heavy whipping cream
2 tablespoons white sugar
1/4 teaspoon vanilla extract
1/8 teaspoon ground ginger
1 pinch salt
1/4 cup slivered almonds
12 leaves lettuce
1/4 cup sliced almonds

Directions

In a saucepan bring salted water to a boil. Add rice, reduce heat to low, cover and simmer--without stirring--for 20 minutes. Remove from heat and chill until cold.

In a medium bowl, mix together pineapple, strawberries, peaches, a heaping cup of the cold rice, raisins and coconut. Set aside.

In a separate large bowl, whip together cream, sugar, vanilla, ginger and salt until stiff. Fold in rice mixture, and stir in 1/4 cup slivered almonds.

Spoon mixture onto lettuce leaf beds, and sprinkle each portion with 1/4 cup sliced almonds.

Italian Pork and Rice

Ingredients

1 cup sliced fresh mushrooms
1/3 cup chopped onion
1 garlic clove, minced
1 tablespoon butter or margarine
1 (14.5 ounce) can Italian diced tomatoes, undrained
1 cup cubed cooked pork
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
1 teaspoon Italian seasoning
1/2 teaspoon salt
1 pinch sugar
1/2 cup uncooked instant rice

Directions

In a saucepan, saute the mushrooms, onion and garlic in butter until tender. Stir in tomatoes, pork, peppers, Italian seasoning, salt if desired and sugar; bring to a boil. Stir in rice. Cover and remove from the heat; let stand for 5 minutes. Stir before serving.

Authentic Louisiana Red Beans and Rice

Ingredients

- 1 pound dry kidney beans
- 1/4 cup olive oil
- 1 large onion, chopped
- 1 green bell pepper, chopped
- 2 tablespoons minced garlic
- 2 stalks celery, chopped
- 6 cups water
- 2 bay leaves
- 1/2 teaspoon cayenne pepper
- 1 teaspoon dried thyme
- 1/4 teaspoon dried sage
- 1 tablespoon dried parsley
- 1 teaspoon Cajun seasoning
- 1 pound andouille sausage, sliced
- 4 cups water
- 2 cups long grain white rice

Directions

Rinse beans, and then soak in a large pot of water overnight.

In a skillet, heat oil over medium heat. Cook onion, bell pepper, garlic, and celery in olive oil for 3 to 4 minutes.

Rinse beans, and transfer to a large pot with 6 cups water. Stir cooked vegetables into beans. Season with bay leaves, cayenne pepper, thyme, sage, parsley, and Cajun seasoning. Bring to a boil, and then reduce heat to medium-low. Simmer for 2 1/2 hours.

Stir sausage into beans, and continue to simmer for 30 minutes.

Meanwhile, prepare the rice. In a saucepan, bring water and rice to a boil. Reduce heat, cover, and simmer for 20 minutes. Serve beans over steamed white rice.

Spanish Rice with Turkey

Ingredients

1 pound ground turkey breast
1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 teaspoon garlic powder
2 (14.5 ounce) cans diced tomatoes, undrained
2 cups cooked long grain brown rice
1 teaspoon sugar
1 teaspoon chili powder
1/4 teaspoon pepper
1/8 teaspoon hot pepper sauce
1/2 cup shredded reduced-fat Cheddar cheese

Directions

In a skillet, cook the turkey, onion, green pepper and garlic powder over medium heat until meat is no longer pink; drain. Stir in the next six ingredients. bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until heated through. Sprinkle with cheese.

Wild Rice Stuffing Bake

Ingredients

1/2 cup chopped celery
1/3 cup chopped onion
3 tablespoons butter or margarine
1 egg
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/2 cup chicken broth
1 tablespoon minced fresh parsley
1/2 teaspoon poultry seasoning
1/4 teaspoon salt
1/8 teaspoon pepper
3 cups day-old bread cubes
1 1/2 cups cooked wild rice

Directions

In a skillet, saute celery and onion in butter until tender. Combine egg, soup, broth, parsley, poultry seasoning, salt and pepper. Add celery mixture, bread cubes and rice; mix well. Spoon into a greased 1-1/2-qt. baking dish. Cover and bake at 350 degrees F for 20 minutes. Uncover; bake 10-15 minutes longer or until set.

Wild Rice and Ham Casserole

Ingredients

1 (6 ounce) package quick-cooking long grain and wild rice mix

1 (10 ounce) package frozen cut broccoli, thawed and drained

2 cups cubed fully cooked ham

1 (10.75 ounce) can condensed cream of mushroom soup, undiluted

1 cup mayonnaise

2 teaspoons prepared mustard

1 cup shredded Cheddar cheese

Directions

Prepare the rice according to package directions. Spoon into an ungreased 2-1/2-qt. baking dish. Top with broccoli and ham. Combine the soup, mayonnaise and mustard. Spread over rice mixture and mix gently.

Cover and bake at 350 degrees F for 45 minutes or until bubbly. Sprinkle with cheese. Let stand for 5 minutes before serving.

Spanish Chicken and Rice

Ingredients

2 tablespoons all-purpose flour
1 teaspoon salt, divided
1/4 teaspoon pepper
2 bone-in chicken breast halves
1 tablespoon butter or margarine
1/2 cup chopped onion
1/4 cup chopped green pepper
1 garlic clove, minced
1 (2.5 ounce) jar sliced pimientos,
drained
1/2 cup uncooked rice
1 1/4 cups chicken broth
1/2 teaspoon ground turmeric
1/8 teaspoon chili powder

Directions

Combine flour, 1/2 teaspoon of salt and pepper in a large resealable plastic bag. Add chicken and shake until well coated. In a skillet, brown chicken in butter over medium heat. Remove chicken; set aside and keep warm. In the pan drippings, saute onion, green pepper and garlic until tender. Add pimientos and rice. Reduce heat; cook for 2 minutes, stirring occasionally. Stir in broth, turmeric, chili powder and remaining salt; bring to a boil. Pour into an ungreased 2-qt. baking dish; top with chicken. Cover and bake at 350 degrees F for 45 minutes or until chicken juices run clear and rice is tender.

Spanish Rice with Bacon

Ingredients

6 bacon strips, diced
1 tablespoon canola or vegetable oil
1 medium onion, chopped
1 cup uncooked long grain rice
1 3/4 cups water
2 large tomatoes, chopped
1 medium green pepper, chopped
2 jalapeno peppers, seeded and chopped*
1 teaspoon chili powder
1/2 teaspoon salt

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels. Add oil to the drippings; saute onion for 3 minutes. Add rice; stir until golden brown, about 5 minutes. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 30 minutes or until rice is tender. Sprinkle with bacon.

Skillet Fiesta Chicken and Rice

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Tomato Soup (Regular or 25% Less Sodium)
1 1/3 cups water
1 teaspoon chili powder
1 1/2 cups uncooked instant white rice
1/4 cup shredded Cheddar cheese

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook for 10 minutes or until it's well browned on both sides. Remove the chicken from the skillet.

Stir the soup, water and chili powder in the skillet and heat to a boil.

Stir in the rice. Place the chicken on the rice mixture. Sprinkle the chicken with additional chili powder and the cheese. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through and the rice is tender. Stir the rice mixture before serving.

Raisin and Spice Brown Rice

Ingredients

1 cup brown rice
2 cups chicken broth
1 tablespoon butter
1 bay leaf
1 tablespoon vegetable oil
1 cup chopped onion
1 teaspoon minced fresh ginger
1 teaspoon ground cumin
1/2 teaspoon ground coriander
1/3 cup thinly sliced celery
1/4 cup seedless raisins
1 tablespoon low-sodium soy sauce
freshly ground black pepper to taste

Directions

Bring brown rice, chicken broth, butter, and bay leaf to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, 45 to 50 minutes; discard bay leaf.

Meanwhile, heat the vegetable oil in a skillet over medium-high heat. Stir in onion and ginger; cook and stir until the onion begins to brown on the edges, about 3 minutes. Stir in the cumin and coriander, then stir in the celery and raisins. Reduce heat to medium, and cook until the celery becomes tender, about 5 minutes. Once ready, stir the onion mixture into the cooked rice along with the soy sauce; season to taste with pepper.

Ham and Wild Rice Quiche

Ingredients

3/4 cup water
1/4 cup uncooked wild rice
1 (9 inch) unbaked pie crust
1 cup cubed cooked ham
1/3 cup finely chopped red bell pepper
1/4 cup thinly sliced green onion tops
1 (4 ounce) can sliced mushrooms, drained
3 eggs, beaten
1 cup sour cream
1 tablespoon Dijon mustard
1/2 teaspoon salt
1/8 teaspoon black pepper
2 cups shredded Swiss cheese

Directions

In a small pot, bring the water and wild rice to a boil. Cover, reduce heat to low, and simmer 45 minutes.

Preheat oven to 425 degrees F (220 degrees C). Bake the pie crust 10 minutes, or until golden brown. Reduce heat to 400 degrees F (200 degrees C).

In a bowl, mix the cooked rice, ham, red bell pepper, green onion tops, and mushrooms. In a separate bowl, mix the eggs, sour cream, mustard, salt, and pepper.

Sprinkle the bottom of the pie crust with 1 cup Swiss cheese. Spread the rice, ham, and vegetable mixture over the cheese, and cover with the egg mixture. Top with remaining Swiss cheese.

Bake 30 minutes in the preheated oven, or until a knife inserted in the center comes out clean. Let stand 10 minutes before serving.

Curried Chicken with Mango Rice

Ingredients

1 teaspoon curry powder, or to taste
1/2 teaspoon salt
1/4 teaspoon black pepper
4 skinless, boneless chicken breast halves
1 cup chicken broth
1/2 cup water
1/2 cup white wine
1 cup long-grain white rice
1 tablespoon brown sugar
1 tablespoon dried parsley
1 cup diced mango

Directions

Combine curry powder, 1/4 teaspoon salt, and pepper. Rub mixture into chicken breasts. Set aside.

In a large, non-stick skillet, combine chicken broth, water, and wine with rice. Stir in brown sugar, dried parsley, and remaining 1/4 teaspoon salt. Stir in mango. Arrange chicken pieces on top of rice, and bring to a boil. Cover, reduce heat to low, and simmer for 20 to 25 minutes. Remove from heat.

Let stand, covered, until all liquid is absorbed, about 5 minutes.

Pork Chops with Garden Rice

Ingredients

6 (1 inch thick) pork chops
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1/2 teaspoon paprika
2 tablespoons olive oil
1 clove garlic, minced
1 (14 ounce) can vegetable broth
1 cup uncooked long grain white rice
1 (14.5 ounce) can Italian-style diced tomatoes, drained
1/2 cup chopped green bell pepper
1/2 cup chopped orange bell pepper
1/3 cup chopped green onions
1/2 cup thinly sliced fresh mushrooms

Directions

Preheat oven to 350 degrees F (175 degrees C).

Season pork chops with salt, pepper, and paprika. Heat the oil in a skillet over medium heat. Saute the garlic about 1 minute, then brown pork chops about 2 minutes on each side.

In a pot, bring the vegetable broth and rice to a boil. Mix in the Italian-style diced tomatoes, green bell pepper, orange bell pepper, green onions, and mushrooms, and cook about 5 minutes, until heated through. Transfer to a 9x13 inch baking dish. Arrange the pork chops over the rice and vegetables.

Cover, and bake 1 hour in the preheated oven, or until rice and vegetables are tender and pork has reached an internal temperature of 160 degrees F (70 degrees C).

Wild Rice Salad

Ingredients

1 (6 ounce) package wild rice
3/4 cup light mayonnaise
1 teaspoon white vinegar
1 teaspoon white sugar
salt and pepper to taste
2 cups cooked, cubed turkey meat
1/4 cup diced green onion
1 cup seedless red grapes
6 ounces blanched slivered almonds

Directions

Cook rice according to package directions. Remove from heat and set aside to cool.

In a medium bowl, whisk together the mayonnaise, vinegar, sugar, salt and pepper. Stir in rice, turkey, onion and grapes until evenly coated with dressing. Cover and refrigerate for 1 to 2 hours.

Before serving, sprinkle slivered almonds over the top of the salad.

Vegetable Fried Rice

Ingredients

1/4 cup finely chopped onion
2 teaspoons canola oil
2 teaspoons minced fresh gingerroot
2 garlic cloves, minced
3 tablespoons reduced-sodium teriyaki sauce
2 tablespoons lime juice
1 teaspoon brown sugar
1/4 teaspoon salt
1/4 teaspoon hot pepper sauce
3 cups cold cooked rice
2 cups frozen mixed vegetables, thawed

Directions

In a nonstick skillet, saute onion in oil until tender. Add ginger and garlic; saute 1 minute longer. Add the teriyaki sauce, lime juice, brown sugar, salt and hot pepper sauce; bring to a boil. Reduce heat; cook and stir for 2 minutes. Add rice and mixed vegetables; cook and stir over medium heat until vegetables are tender.

Garlic Fried Rice

Ingredients

1 cup uncooked white rice
2 cups water
1 teaspoon butter
1 clove garlic, minced
1 small onion, minced
1 tablespoon lemon juice

Directions

Combine the rice and water in a saucepan and bring to a boil. Cover, reduce heat to low, and simmer until rice is tender and water is absorbed. Set aside to cool.

Melt the butter in a large skillet over medium-high heat. Add onion and garlic; cook and stir until fragrant and lightly browned. Stir in rice and cook until coated and heated through. Remove from the heat and stir in the lemon juice.

Wild Rice Casserole I

Ingredients

2 onions, finely chopped
3 celery, thinly sliced
2 (6 ounce) packages dry instant
long grain and wild rice mix
2 1/2 cups water
1 (10.75 ounce) can condensed
cream of mushroom soup
1/2 cup butter
1/2 pound processed American
cheese
1/2 cup sliced fresh mushrooms

Directions

In a slow cooker, place onions, celery, rice mix, water, condensed cream of mushroom soup, butter, American cheese and mushrooms. Cover, and cook on Low 6 to 10 hours or on High 2 to 4 hours.

Brown Rice and Black Bean Salad

Ingredients

1 1/2 cups uncooked brown rice
3 cups water
1 tablespoon extra virgin olive oil
1/2 teaspoon salt

1 (14.5 ounce) can collard greens,
drained
1 (15 ounce) can black beans,
rinsed and drained
1 (15 ounce) can green peas,
rinsed and drained
1 (15.25 ounce) can corn kernels,
drained
1 (4 ounce) can chopped green
chilies
1 (4 ounce) can sliced black olives
1 (14.5 ounce) can Italian-style
tomatoes, undrained and chopped
salt and freshly ground black
pepper to taste

Directions

Bring the brown rice, water, olive oil, and 1/2 teaspoon salt to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender and the liquid has been absorbed, 45 to 50 minutes. Scrape into a mixing bowl, fluff with a fork, and refrigerate to room temperature.

Stir the collard greens, black beans, green peas, corn, green chiles, olives, and tomatoes into the cooled rice until evenly mixed. Season to taste with salt and pepper before serving.

Baked Fish and Rice

Ingredients

1 1/2 cups boiling chicken broth
1/2 cup uncooked long grain rice
1/4 teaspoon Italian seasoning
1/4 teaspoon garlic powder
1 (10 ounce) package frozen cut broccoli, thawed and drained
1 tablespoon grated Parmesan cheese
1 (2.8 ounce) can French fried onions, divided
1 pound fresh or frozen fish fillets, thawed
1 dash paprika
1/2 cup shredded Cheddar cheese

Directions

In a greased 11-in. x 7-in. x 2-in. baking dish, combine the broth, rice, Italian seasoning and garlic powder.

Cover and bake at 375 degrees for 10 minutes.

Add the broccoli, Parmesan cheese and half of the onions. Top with fish fillets; sprinkle with paprika. Cover and bake 20-25 minutes longer or until the fish flakes easily with a fork. Uncover; sprinkle with cheddar cheese and remaining onions. Return to the oven for 3 minutes or until cheese is melted.

Pumpkin Rice with Apricots

Ingredients

1/2 cup uncooked white rice
1 3/4 cups water, divided
1/4 cup butter
1 cup chopped onions
6 cups peeled, seeded and diced sugar pumpkin
1 cup chopped dried apricots
1 teaspoon salt

Directions

In a saucepan bring 1 cup water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a medium saucepan over medium heat, melt the butter and stir in the onions. Slowly cook and stir onions until soft. Mix in the pumpkin, apricots, salt and 3/4 cup water. Cook 20 minutes.

Mix rice into the pumpkin mixture. Continue cooking 10 minutes, or until pumpkin is tender.

Horchata de Arroz (Rice Drink)

Ingredients

1 cup uncooked long grain white rice
3 1/2 cups cold water
1 (12 fluid ounce) can evaporated milk
1/2 cup white sugar
1/2 teaspoon ground cinnamon
1 teaspoon vanilla extract

Directions

Place the rice in a bowl with enough water to cover it and let it soak overnight.

Strain the rice and discard the water. Place the drained rice into a blender. Pour 1/2 cup of the cold water and 2 cups of evaporated milk into the blender. Blend until the rice is finely ground, about 30 seconds. Add the sugar, cinnamon, and vanilla; blend well. Pour in the remaining diluted evaporated milk and cold water; blend.

Line a strainer with two layers of cheesecloth. Place the strainer over another bowl to catch the liquid. Strain the rice milk through the cheesecloth, discard the solids. Repeat the process if necessary. Serve over ice.

Stir Fried Sesame Vegetables with Rice

Ingredients

1 1/2 cups vegetable broth
3/4 cup uncooked long-grain white rice
1 tablespoon margarine
1 tablespoon sesame seeds
2 tablespoons peanut oil
1/2 pound fresh asparagus, trimmed and cut into 1 inch pieces
1 large red bell pepper, cut into 1 inch pieces
1 large yellow onion, sliced
2 cups sliced mushrooms
2 teaspoons minced fresh ginger root
1 teaspoon minced garlic
3 tablespoons soy sauce
1 tablespoon sesame oil

Directions

Preheat oven to 350 degrees F (175 degrees C). In a saucepan combine broth, rice and margarine. Cover and bring to a boil over high heat. Reduce heat to low and simmer for 15 minutes, or until all liquid is absorbed.

Place sesame seeds on a small baking sheet and bake in preheated oven for 5 to 6 minutes, or until golden brown; set aside. Meanwhile, heat peanut oil in a large skillet or wok over medium-high heat until very hot. Add asparagus, bell pepper, onion, mushrooms, ginger and garlic and stir-fry for 4 to 5 minutes, or until vegetables are tender but crisp. Stir in soy-sauce and cook for 30 seconds. Remove from heat and stir in sesame oil and toasted sesame seeds. Serve over rice.

Campbell's® Healthy Request® Chili and Rice

Ingredients

3/4 pound ground beef (85% lean)
1 medium onion, chopped
1 tablespoon chili powder
1 (10.75 ounce) can Campbell's®
Healthy Request® Condensed
Tomato Soup
1/4 cup water
1 teaspoon vinegar
1 (15 ounce) can kidney beans,
rinsed and drained
4 cups hot cooked regular long-
grain white rice, cooked without
salt

Directions

Cook beef, onion and chili powder in skillet until beef is browned.
Pour off fat.

Add soup, water, vinegar and beans. Heat to a boil. Cook over low
heat 10 minutes. Serve over rice.

Italian Chicken Rice Soup

Ingredients

1 (49.5 fluid ounce) can chicken broth
1 (26 ounce) jar meatless spaghetti sauce
1 1/2 cups cubed cooked chicken
2 tablespoons minced fresh parsley
1/2 teaspoon dried thyme
3 cups cooked rice
1 teaspoon sugar

Directions

In a soup kettle or Dutch oven, combine the broth, spaghetti sauce, chicken, parsley and thyme. Bring to a boil. Reduce heat; simmer, uncovered, for 10 minutes. Stir in rice and sugar. Simmer, uncovered, for 10 minutes or until heated through.

Lentils and Rice with TVP

Ingredients

1 cup brown lentils
3 cups water
1 1/2 teaspoons olive oil
1 medium onion, chopped
1 cup long grain white rice
1/2 cup texturized vegetable protein (TVP)
4 1/2 teaspoons chicken bouillon granules
1 teaspoon curry powder
1 teaspoon ground cumin
2 tablespoons dried parsley flakes
2 1/2 cups water
black pepper to taste

Directions

Combine lentils with 3 cups of water in a large saucepan and bring to a boil. Once boiling, reduce heat to medium-low, and simmer uncovered for 10 minutes. Meanwhile, heat the olive oil in a skillet over medium heat. Stir in the onion, and cook until the onion has softened and turned translucent, about 5 minutes.

Once the lentils have simmered for 10 minutes, stir in the cooked onion along with the rice, TVP, chicken bouillon, curry powder, cumin, parsley flakes, and 2 1/2 cups of water. Return to a boil over high heat, then remove from the heat, cover, and let stand for 20 minutes. Do not remove the lid during this time. After 20 minutes, remove the lid and stir before serving.

Annam-Kobbari Parvanam (Rice and Coconut)

Ingredients

1/3 cup rice
3 cups milk
1/2 cup fresh grated coconut
1/2 cup white sugar
1/4 cup jaggery (palm sugar)
1/2 teaspoon ground cardamom
1 tablespoon ghee
2 tablespoons cashews
2 tablespoons raisins

Directions

Place the rice in a bowl and cover with a few inches of cold water; let soak for 1 hour. Drain in a sieve.

Bring the milk to a boil in a heavy-bottomed saucepan; stir the rice, coconut, white sugar, jaggery, and cardamom into the milk. Reduce heat to low and cook until the rice is tender and the mixture is thick and creamy, 30 to 45 minutes.

Heat the ghee in a small skillet over medium heat. Fry the cashews and raisins in the ghee until the cashews are lightly browned and the raisins plump; stir the mixture into the rice. Eat right away, or better, chill in the refrigerator for a few hours and serve. If the kheer gets too thick, thin it out with some milk.

Orange-Chicken Rice Bowl

Ingredients

2 tablespoons Asian-style toasted sesame salad dressing
1 pound skinless, boneless chicken breast halves - cut into 1 1/2 inch pieces
1/4 cup orange juice
2 tablespoons Asian-style toasted sesame salad dressing
1 red bell pepper, cut into 1 inch chunks
1 zucchini, cut into 1 inch chunks
2 cups broccoli florets
2 green onions, cut into 1/2-inch pieces

Directions

Heat a large skillet over medium heat, and place 2 tablespoons of sesame salad dressing in the skillet. Add the chicken, and cook and stir until no longer pink in the middle and beginning to brown, 5 to 7 minutes. Stir in the orange juice and 2 more tablespoons of sesame dressing, and bring to a boil.

Stir in the red bell pepper, zucchini, broccoli, and green onions, and cook and stir until the vegetables are tender and the broccoli is bright green in color, 5 to 8 minutes.

Calico Rice

Ingredients

1 medium green pepper, diced
1 medium yellow bell pepper,
diced
1 medium sweet red pepper,
diced
1 medium onion, diced
2 tablespoons butter or margarine
1 1/2 cups uncooked long grain
rice
1 envelope dry onion soup mix
2 tablespoons picante sauce or
salsa
1 tablespoon ground cumin
4 garlic cloves, minced
1/2 teaspoon salt
3 cups water
Sour cream

Directions

In a skillet or saucepan, saute peppers and onion in butter for 3 minutes. Stir in the rice, soup mix, picante or salsa, cumin, garlic, salt and water. Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until rice is tender. Garnish with sour cream if desired.

Cashew Rice Pilaf

Ingredients

- 1 1/2 cups uncooked long grain rice
- 1 cup chopped onion
- 1 cup diced carrots
- 1 cup golden raisins
- 1/4 cup butter or margarine
- 3 cups chicken broth
- 1 teaspoon onion salt
- 2 cups frozen peas
- 1 1/2 cups cooked wild rice
- 1 cup cashews
- 1/4 cup thinly sliced green onions

Directions

In a Dutch oven, saute the long grain rice, onion, carrots and raisins in butter until onion is tender. Add the broth and onion salt; bring to a boil. Reduce heat; cover and simmer for 20 minutes or until liquid is absorbed and rice is tender. Stir in peas, wild rice and cashews; heat through. Sprinkle with green onions if desired.

Cuban Beans and Rice

Ingredients

1 tablespoon olive oil
1 cup chopped onion
1 green bell pepper, chopped
2 cloves garlic, minced
1 teaspoon salt
4 tablespoons tomato paste
1 (15.25 ounce) can kidney beans,
drained with liquid reserved
1 cup uncooked white rice

Directions

Heat oil in a large saucepan over medium heat. Saute onion, bell pepper and garlic. When onion is translucent add salt and tomato paste. Reduce heat to low and cook 2 minutes. Stir in the beans and rice.

Pour the liquid from the beans into a large measuring cup and add enough water to reach a volume of 2 1/2 cups; pour into beans. Cover and cook on low for 45 to 50 minutes, or until liquid is absorbed and rice is cooked.

Herbed Chicken, Vegetable and Rice Skillet

Ingredients

4 skinless, boneless chicken breast halves
1/4 teaspoon garlic powder
1 tablespoon vegetable oil
1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken with Herbs Soup*
1 1/2 cups water**
1/4 teaspoon ground black pepper
1 1/2 cups uncooked instant white rice
2 cups frozen vegetable combination (broccoli, cauliflower, carrots), thawed

Directions

Sprinkle the chicken with the garlic powder.

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook until it's well browned on both sides. Remove the chicken from the skillet.

Stir the soup, water and pepper in the skillet. Heat to a boil.

Stir in the rice and vegetables. Top with the chicken. Reduce the heat to low. Cover and cook for 5 minutes or until the chicken is cooked through.

Rice Noodles with Shiitakes, Choy, and Chiles

Ingredients

2 1/2 tablespoons soy sauce
3 tablespoons sake
2 tablespoons balsamic vinegar
2 teaspoons white sugar
3 tablespoons water
2 teaspoons cornstarch
1 tablespoon canola oil
2 tablespoons dark sesame oil
2 cloves garlic, sliced
6 whole dried red chile peppers,
seeded and diced
1 tablespoon minced fresh ginger
root
1 medium head bok choy, cut into
1 1/2 inch strips
20 fresh shiitake mushrooms,
stemmed and quartered
8 green onions, halved lengthwise
2 (9 ounce) packages fresh rice
noodles
2 tablespoons sesame seeds,
toasted

Directions

In a small bowl, whisk together the soy sauce, sake or sherry, vinegar, sugar, water and cornstarch. In a large skillet or wok heat the oils over high heat. When the oil is nearly smoking, add the garlic and hot peppers. Take the skillet or wok off the heat after 10 seconds.

Reduce the heat to medium-high and return the skillet or wok to the heat. Add the ginger, bok choy, shiitakes, and green onions; cook for 3 minutes over high heat, stirring constantly. Add the fresh or soaked rice noodles and the soy sauce mixture; cook 2 minutes more or until the noodles are hot and tender. Serve the noodles immediately, topped with the toasted sesame seeds.

Savory Sausage and Rice Skillet

Ingredients

1 pound sweet Italian pork sausage, cut into 1-inch pieces
2 stalks celery, sliced
1 large onion, chopped
1 medium green pepper, cut into 2-inch long strips
1 medium red pepper, cut into 2-inch long strips
3 cloves garlic, minced
1 teaspoon dried thyme leaves, crushed
1 cup uncooked regular brown rice
1/2 cup uncooked wild rice
3 1/2 cups Swanson® Chicken Stock
2 tablespoons chopped fresh parsley

Directions

Cook the sausage in a 12-inch nonstick skillet over medium-high heat until it's well browned, stirring often. Stir in the celery, onion, peppers, garlic and thyme and cook until the vegetables are tender.

Stir in the brown rice, wild rice and stock and heat to a boil. Reduce the heat to low. Cover and cook for 45 minutes or until the sausage is cooked through and the rice is tender. Stir in the parsley.

Quick and Easy Chicken and Rice

Ingredients

1/4 cup butter
1/4 cup flour
3 chicken bouillon cubes,
crumbled
2 cups milk
3 cups cooked, cubed chicken
1/2 pound fresh mushrooms,
sliced
3 cups cooked Texmati® White or
Brown Rice
1 cup Cheddar cheese, grated

Directions

Melt butter in medium saucepan. Blend in flour and chicken bouillon cubes. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture comes to a boil. Remove from heat. Stir in chicken and mushrooms. Spread cooked Texmati Rice in buttered 9 x 13 inch baking dish; spoon chicken mixture over rice. Sprinkle with cheese. Bake, covered at 350 degrees F. for 30 minutes or until casserole is hot and bubbly.

Sausage Spanish Rice

Ingredients

1 pound bulk pork sausage
1 medium onion, chopped
1 cup chopped celery
1 (28 ounce) can diced tomatoes, undrained
2 1/2 cups water
1 1/4 cups uncooked long grain rice
1/2 cup chili sauce or salsa
1 1/2 cups shredded sharp Cheddar cheese

Directions

In a skillet, cook sausage, onion and celery over medium heat until meat is no longer pink and vegetables are tender; drain. Add tomatoes, water, rice and chili sauce. Cover and cook over low heat for 30 minutes or until rice is tender. Remove from the heat. Sprinkle with cheese; cover and let stand for 5 minutes or until cheese is melted.

Wild Rice Soup II

Ingredients

1/2 cup dry lentils
3 cups water
1 (6 ounce) package uncooked wild rice
1 (14.5 ounce) can vegetable broth
1 (10 ounce) package frozen mixed vegetables
1 cup milk
1 1/2 cups shredded American cheese

Directions

Rinse and sort lentils, discarding any debris or blemished lentils.

Combine lentils and water in a medium saucepan. Bring to a boil; cover, reduce heat to low and simmer for 5 minutes. Let stand for 1 hour, covered. Drain and rinse lentils.

Using a medium saucepan cook rice according to package directions.

In a medium stock pot add lentils, cooked rice, vegetable broth, frozen mixed vegetables, milk and American cheese. Bring to a boil; reduce heat to low and simmer, uncovered for 20 minutes. Garnish as desired.

Chompchae Deopbap (Korean Spicy Tuna and

Ingredients

1 cup uncooked white rice
2 cups water

1 tablespoon olive oil
3 cloves garlic, minced
1 (1/2 inch) piece fresh ginger, minced
1/2 onion, coarsely chopped
1 cup kim chee
1/2 cup sliced cucumber
1/4 cup sliced carrots
2 tablespoons soy sauce
2 tablespoons rice vinegar
salt and pepper to taste
1 tablespoon Korean chile powder, or to taste
1 tablespoon water, or as needed
1 (6 ounce) can tuna, drained

Directions

Bring the rice and 2 cups of water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Heat the olive oil in a skillet over medium heat. Stir in the garlic, ginger, and onion; cook and stir until the onion has softened and turned translucent, about 5 minutes. Stir in the kim chee, cucumber, and carrot. Pour in the soy sauce and rice vinegar. Season with salt, pepper, and chile powder. If the mixture becomes too thick, add 1 tablespoon of water. Gently stir in the tuna and continue cooking until the fish is heated through. Serve with rice.

MinuteB® Rice Lasagna

Ingredients

Nonstick cooking spray
1 cup MinuteB® White Rice, uncooked
2 eggs, slightly beaten
3/4 cup grated Parmesan cheese, divided
2 cups shredded Mozzarella cheese
1/2 cup cottage cheese
1 pound lean ground beef
1 (15.5 ounce) jar spaghetti sauce
1/2 teaspoon garlic powder

Directions

Preheat oven to 375 degrees F. Coat 13x9-inch baking dish with nonstick cooking spray; set aside.

Prepare rice according to package directions. Cool slightly. Combine rice, eggs and 1/4 cup Parmesan cheese in medium bowl. Mix well; set aside.

Combine 1/4 cup Parmesan cheese, Mozzarella cheese and cottage cheese in separate bowl. Mix well; set aside. Spray large nonstick skillet with nonstick cooking spray.

Add meat and brown over medium heat; drain off excess fat. Add spaghetti sauce and garlic powder; continue cooking until thoroughly heated.

Spoon one-half rice mixture into baking dish. Cover with one-half of cheese mixture. Top with one-half of meat sauce. Repeat layers. Top with remaining 1/4 cup Parmesan cheese.

Bake 15 to 20 minutes or until thoroughly heated.

Wild Rice and Orange Salad with Creamy Orange-

Ingredients

1 teaspoon finely grated orange peel
1/2 cup orange juice
1 tablespoon finely grated fresh ginger
2 teaspoons Dijon mustard
3 tablespoons Hellmann's® or Best Foods® Real Mayonnaise
3 tablespoons extra virgin olive oil
1 1/2 cups long grain and wild rice, cooked according to package directions
2 seedless oranges, peeled and diced
1 small red onion, finely diced
1/4 cup finely chopped flat-leaf parsley
1/2 cup toasted chopped pecans

Directions

Combine orange peel, orange juice, ginger, mustard, Hellmann's® or Best Foods® Real Mayonnaise and olive oil with wire whisk in large bowl.

Stir in rice, oranges, onion and parsley. Season, if desired, with salt and pepper. Sprinkle with pecans.

Mushrooms and Peas Rice

Ingredients

8 ounces fresh mushrooms, sliced
1 tablespoon butter
1 (10.75 ounce) can condensed
cream of mushroom soup
10 3/4 fluid ounces milk
1 3/4 cups instant rice
1 1/2 cups frozen green peas

Directions

In a large skillet, saute mushrooms in butter. Set aside.

Warm condensed cream of mushroom soup and milk. When it comes to a slow bubble, add instant rice and cover. Let sit for at least 5 minutes.

While the soup mixture is warming, thaw the peas in the microwave at 30 second intervals. Do not overheat the peas.

When the rice is tender, stir mushrooms and peas into the rice and season with salt and pepper to taste.

Rice Flour Pancakes

Ingredients

3 eggs
1/2 cup milk
1 tablespoon vegetable oil
1/2 teaspoon salt
1 cup rice flour

Directions

Beat the eggs in a mixing bowl; stir in the milk, vegetable oil, and salt. Whisk in the rice flour until no dry lumps remain. Cover the bowl and let stand at room temperature for 1 hour or in the refrigerator overnight.

Heat a lightly-oiled griddle over medium-high heat. Drop batter by large spoonfuls onto the griddle and cook until bubbles form and the edges are dry. Flip and cook until browned on the other side. Repeat with remaining batter.

Garlic Rice

Ingredients

2 tablespoons vegetable oil
1 1/2 tablespoons chopped garlic
2 tablespoons ground pork
4 cups cooked white rice
1 1/2 teaspoons garlic salt
ground black pepper to taste

Directions

Heat the oil in a large skillet over medium-high heat. When the oil is hot, add the garlic and ground pork. Cook and stir until the garlic is golden brown. This is the color you want for maximum flavor, do not allow it to burn, or the flavor will be bitter.

Stir in the cooked white rice, and season with garlic salt and pepper. Cook and stir until heated through and well blended, about 3 minutes. Serve and enjoy.

Spicy Rice

Ingredients

2 tablespoons margarine
1 large onion, chopped
1 large green bell pepper,
chopped
1 red bell pepper, chopped
2 habanero peppers, chopped
3 pounds sirloin tips, thinly sliced
3 boneless skinless chicken
breasts, cut into bite-size pieces
1 tablespoon seasoned salt
3 tablespoons vegetable oil,
divided
4 cups uncooked long grain rice
4 cubes chicken bouillon
8 cups water
1 teaspoon garlic powder
salt and ground black pepper to
taste

Directions

Heat the margarine in a large heavy skillet. Saute the onion, green pepper, red pepper and habanero peppers until onion is soft and translucent. Remove from skillet and set aside. Rub the beef and chicken with seasoned salt. Heat 1 tablespoon oil in the skillet, and fry the meat until browned. Remove from heat and set aside.

Heat 2 tablespoons oil in a large heavy skillet. Fry the uncooked rice, stirring occasionally until lightly browned. Stir in water and bouillon. Stir in peppers and meat. Season with garlic powder, salt and pepper. Cover, and simmer for 20 to 25 minutes, or until rice is tender.

Curried Brown Rice Salad

Ingredients

4 cups cooked brown rice, cooled
1 cup chopped unpeeled tart apple
1/2 cup raisins
1/2 cup chopped onion
1/2 cup slivered almonds, toasted
1/4 cup reduced-fat mayonnaise
1/4 cup fat-free plain yogurt
3 teaspoons curry powder
1/2 teaspoon salt

Directions

In a large bowl, combine the rice, apple, raisins, onion and almonds. In another bowl, combine the remaining ingredients. Pour over rice mixture and stir to combine. Refrigerate for at least 1 hour before serving.

Brown Rice

Ingredients

1 1/2 cups uncooked long-grain white rice
1 (14 ounce) can beef broth
1 (10.5 ounce) can condensed French onion soup
1/4 cup butter, melted
1 tablespoon Worcestershire sauce
1 tablespoon dried basil leaves

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2 quart casserole dish combine rice, broth, soup, butter, Worcestershire sauce and basil.

Bake covered for 1 hour, stirring once after 30 minutes.

Creamy Brown Rice Pudding

Ingredients

4 cups water
2 cups uncooked brown rice
3/4 teaspoon salt
2 cups milk
1 (12 fluid ounce) can evaporated milk
1/2 teaspoon almond extract
1 cup sugar
1 (3 inch) piece cinnamon stick

Directions

Bring the water and brown rice to a boil in a saucepan. Add the salt, reduce the heat to low, cover, and simmer until the rice is tender and the liquid has been absorbed, about 50 minutes.

Stir the milk, evaporated milk, almond extract, and sugar into the rice; add the cinnamon stick. Simmer uncovered, stirring frequently, until the dish is of pudding consistency, about 70 minutes more.

Peanut Rice

Ingredients

1 cup uncooked basmati rice
2 1/4 cups water
1/2 teaspoon salt
1/4 teaspoon ground turmeric
1/2 cup frozen petite peas,
thawed
1/2 cup dry roasted peanuts

Directions

Mix the rice, water, salt, and turmeric in a pot, and bring to a boil. Cover, reduce heat to low, and simmer 20 minutes.

Stir the peas and peanuts into the cooked rice to serve.

Cranberry Rice Pilaf

Ingredients

1 cup chicken broth
1/2 cup orange juice
2 tablespoons sugar
1 1/2 cups uncooked instant
brown rice
1/2 cup fresh or frozen
cranberries, thawed
1 tablespoon butter or margarine
2 tablespoons sliced almonds,
toasted

Directions

In a saucepan, bring the broth, orange juice and sugar to a boil. Stir in the rice, cranberries and butter. Reduce heat; cover and cook for 5-8 minutes or until water is absorbed. Remove from the heat and let stand for 5 minutes. Sprinkle with almonds.

Lemon Pepper Chicken and Rice

Ingredients

3 (14.5 ounce) cans chicken broth
1 3/4 cups uncooked white rice
1 tablespoon paprika
2 teaspoons lemon pepper
4 bone-in chicken breast halves,
with skin

Directions

Preheat oven to 375 degrees F (190 degrees C).

Pour chicken broth into a 2 quart casserole dish. Fill a can with rice (approximately 1 3/4 cups), and stir into broth. Season with paprika and lemon pepper to taste. Place chicken breasts on top of rice mixture, and sprinkle with more paprika and lemon pepper to taste.

Cover, and bake in preheated oven for 50 to 60 minutes, or until rice is cooked through and chicken is no longer pink inside. Serve immediately.

Garlic and Lime Shrimp with Spanish Rice

Ingredients

1 1/4 pounds uncooked large shrimp, peeled and deveined
2 tablespoons lime juice, plus
1 teaspoon lime juice
2 tablespoons chopped garlic
1/4 teaspoon salt
1/2 cup sour cream
1 teaspoon hot pepper sauce
1 teaspoon grated lime peel (optional)
2 tablespoons olive oil
1 (5.6 ounce) package Knorr® Fiesta Sides, - Spanish Rice, prepared according to package directions
Chopped fresh cilantro or parsley (optional)

Directions

Combine shrimp, 2 tablespoons lime juice, garlic and salt in large bowl. Cover and marinate in refrigerator 15 minutes.

Meanwhile, blend sour cream, remaining 1 teaspoon lime juice, hot pepper sauce and lime peel in small bowl; set aside.

Remove shrimp from marinade, discarding marinade. Heat olive oil in 12-inch nonstick skillet over medium-high heat and cook shrimp, stirring occasionally, 4 minutes or until shrimp turn pink. To serve, arrange shrimp and prepared Knorr® Fiesta Sides, - Spanish Rice on a serving platter. Serve with sour cream mixture, lime wedges and sprinkle with cilantro.

Dutch East Chicken Wings and Rice

Ingredients

Wings:

3 1/2 pounds chicken wings, tips on
1 (28 ounce) can tomato sauce
3 (10.75 ounce) cans tomato soup
2 teaspoons ground cloves
2 cloves garlic, crushed
8 bay leaves
1 teaspoon cayenne pepper
salt and pepper to taste

Rice:

2 cups long grain rice, rinsed and drained
4 cups water
1 teaspoon cloves
1 1/2 teaspoons salt
2 teaspoons ground turmeric
1/3 cup slivered almonds
1/3 cup golden raisins

Directions

Preheat oven to 400 degrees F (200 degrees C).

Pour tomato sauce and soup into a large roasting pan. Stir in cloves, garlic, bay leaves, cayenne, and salt and pepper. Take the tip of each chicken wing and bend it back, securing it under the joint where thigh and drumette are joined. Place wings in pan, and spoon sauce over chicken.

Cover pan, and bake in a preheated oven for 30 minutes. Reduce heat to 325 degrees F (165 degrees C), and bake until sauce is thick, about 1 1/2 hours.

To prepare rice, combine rice, water, cloves, salt, turmeric, almonds, and raisins in a large saucepan over high heat. Bring to a boil. Reduce heat, and simmer until rice is cooked, about 10 minutes.

Glorified Rice

Ingredients

1 cup uncooked white rice
1/4 cup white sugar
2 (15 ounce) cans crushed
pineapple
1 cup miniature marshmallows
1 cup heavy cream, whipped
6 maraschino cherries

Directions

In a saucepan bring 2 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In a large bowl combine the cooked, cooled rice, sugar, pineapple and marshmallows. Fold in the whipped cream. Chill for 4 hours.

Spoon the rice mixture into 6 dessert dishes and place a cherry on top of each.

Brown Rice Black Bean Burrito

Ingredients

1 tablespoon vegetable oil
1 medium onion, chopped
2 cloves garlic, minced
1 1/2 teaspoons chili powder
1/2 teaspoon cumin
3 cups cooked Texmati® Brown Rice
1 (15 ounce) can black beans, drained and rinsed
1 (11 ounce) can corn, drained
6 (8 inch) flour tortillas
3/4 cup shredded reduced-fat Cheddar cheese
2 green onions, thinly sliced
1/4 cup plain low-fat yogurt
1/4 cup prepared salsa

Directions

Heat oil in large skillet over medium-high heat until hot. Add onion, garlic, chili powder and cumin. Saute 3 to 5 minutes until onion is tender. Add rice, beans and corn. Cook, stirring 2 to 3 minutes until the mixture is thoroughly heated. Remove from the heat.

Spoon 1/2 cup of the rice mixture down the center of each tortilla. Top each with 2 Tbsp. cheese, 1 Tbsp. green onion and 1 Tbsp. yogurt. Roll the tortilla up and top with 1 Tbsp. salsa.

One-Dish Chicken, Vegetable and Rice Bake

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Mushroom Soup or Campbell's® Condensed 98% Fat Free Cream of Mushroom Soup
1 cup water
1 (6 ounce) package seasoned long-grain and wild rice mix
1 (16 ounce) package frozen vegetable combination (broccoli, carrots, water chestnuts)
1 cup shredded Cheddar cheese
6 skinless, boneless chicken breast halves
Paprika

Directions

Mix soup, water, rice, seasoning mix, vegetables and half the cheese in 3-quart shallow baking dish. Top with chicken. Sprinkle with paprika. Cover.

Bake at 375 degrees F for 1 hour or until done.

Top with remaining cheese.

Tex-Mex Rice

Ingredients

1 cup uncooked long grain rice
1 medium onion, chopped
2 tablespoons vegetable oil
2 cups boiling water
1 medium green pepper, chopped
1 1/2 teaspoons chili powder
1 teaspoon salt
1 (14.5 ounce) can diced tomatoes, drained

Directions

In a skillet, saute rice and onion in oil until rice is browned and onion is tender. Stir in the water, green pepper, chili powder and salt. Bring to a boil. Reduce heat; cover and simmer for 15 minutes or until rice is tender. Stir in tomatoes; heat through.

Fruity Rice Mix

Ingredients

11 cups uncooked long grain rice
4 1/2 cups diced dried apricots
2 1/2 cups golden raisins
1 1/2 cups slivered almonds
1 cup chicken bouillon granules
3 tablespoons brown sugar
ADDITIONAL INGREDIENTS:
2 cups water
1 tablespoon butter or margarine

Directions

In a bowl, combine the first six ingredients and mix well. Store in airtight containers in a cool dry place for up to 6 months. Yield: 21 batches (21 cups total). To prepare rice: In a saucepan, combine 1 cup rice mix, water and butter. Bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until water is absorbed.

Classic Red Beans N Rice

Ingredients

1 pound dry kidney beans
2 quarts water
1 ham hock
2 bay leaves
1 teaspoon onion powder
1 pound ground beef
1 large onion, chopped
1 garlic clove, minced
1 teaspoon salt
1/2 teaspoon pepper
Hot cooked rice

Directions

Place beans in a large saucepan; add water to cover by 2 in. Bring to a boil; boil for 2 minutes. Remove from the heat; cover and let stand for 1 hour. Drain and discard liquid. Add 2 qts. water, ham hock, bay leaves and onion powder to the beans. Bring to a boil. Reduce heat; cover and simmer for 1 hour. In a skillet, cook beef, onion, garlic, salt and pepper over medium heat until meat is no longer pink; drain. Add to bean mixture. Simmer, uncovered, for 1 hour. Discard bay leaves. Remove ham hock. Remove ham from bones; cut into bite-size pieces and return to broth. Serve over rice.

Best Wild Rice Soup Ever

Ingredients

3/4 cup butter
2 tablespoons minced onion
2 tablespoons minced garlic
1 cup all-purpose flour
6 cups chicken broth
2/3 cup diced cooked ham
1 cup finely shredded carrots
1/2 cup slivered almonds
1 teaspoon salt
1 1/2 tablespoons pepper
1 1/3 cups uncooked wild rice
2 cups half-and-half cream
1/4 cup sherry
2 tablespoons fresh parsley
2 tablespoons fresh chives

Directions

Melt the butter in a large pot, and saute the onion and garlic. Gradually blend in the flour. Cook and stir until onion is tender and flour is golden brown. Whisk in broth, bring to a boil, and simmer 5 minutes. Stir in ham, carrots, and almonds. Season with salt and pepper, cover, and simmer 45 minutes, stirring occasionally.

Mix rice, half-and-half, and sherry into the soup, and continue cooking 30 minutes. Stir in parsley and chives, and cook another 30 minutes, until rice is tender.

Crab Fried Rice

Ingredients

2/3 cup uncooked long grain white rice
1 1/3 cups water
3 tablespoons vegetable oil
2 medium onions, cut into wedges
3 cloves garlic, chopped
1/2 tablespoon white sugar
2 teaspoons salt
1 egg, beaten
1/4 pound cooked crabmeat
3 green onions, chopped
1 tablespoon chopped cilantro
1/2 cucumber, sliced
1 lime, sliced

Directions

Place the rice and water in a saucepan, and bring to a boil. Reduce heat, cover, and simmer for 20 minutes.

Heat the oil in a wok over medium heat. Cook and stir the onions and garlic in the hot oil until tender. Mix in the rice, sugar, and salt, and cook 5 minutes, until well blended. Stir in the egg until the rice is coated. Increase heat to high, and mix in the crabmeat, green onions, and cilantro. Continue cooking 2 to 5 minutes, until the crab is heated through. Garnish with the cucumber and lime slices to serve.

Grandma's Rice

Ingredients

2 (4 ounce) cans mushroom stems and pieces, undrained
1 (10.5 ounce) can condensed beef consomme (such as Campbell's ®)
1/2 cup water
1 cup white rice
1 small white onion, chopped
1 stick butter, cut into 4 pieces
2 teaspoons garlic powder
1 tablespoon grated Parmesan cheese (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C).

Stir the mushrooms with juice, beef consomme, water, rice, and onion together in a glass baking dish with a lid. Arrange the butter atop the rice. Season with the garlic powder. Cover with lid.

Bake in the preheated oven for 1 hour. Sprinkle the Parmesan cheese over the top and return to the oven until the cheese melts slightly, about 5 minutes.

BBQ Hotdogs on Rice

Ingredients

1 cup uncooked long grain white rice
2 cups water
1 pound kielbasa sausage, thinly sliced
1/2 cup dark molasses
2 tablespoons distilled white vinegar
1 (10 ounce) can tomato sauce
1/4 cup barbeque sauce (optional)

Directions

Place the rice and water in a pot, and bring to a boil. Reduce heat to low, cover, and simmer 20 minutes.

Cook the kielbasa in a skillet over medium heat until evenly browned. Mix in the molasses, vinegar, tomato sauce, and barbeque sauce. Continue to cook until heated through. Serve over the rice.

Wild Rice and Squash Pilaf

Ingredients

1 1/2 cups sliced fresh mushrooms
1 1/2 cups diced winter squash
2 medium onions, finely chopped
1/2 cup chopped green pepper
2 cloves garlic cloves, minced
2 tablespoons olive or vegetable oil
3 cups cooked wild rice
1/2 cup chicken broth
1 tablespoon soy sauce
1/2 teaspoon dried savory
1/4 cup sliced almonds, toasted

Directions

In a large saucepan, saute mushrooms, squash, onions, green pepper and garlic in oil until crisp-tender, about 5-6 minutes. Stir in the rice. Add broth, soy sauce and savory. Cover and simmer for 13-15 minutes or until squash is tender. Toss with almonds if desired.

Cheesy Spanish Rice

Ingredients

1/2 pound ground beef
1 large green pepper, diced
1/2 cup chopped onion
1 garlic clove, minced
2 cups cooked white rice
1 (10.75 ounce) can condensed tomato soup, undiluted
4 ounces processed cheese food (eg. Velveeta), cubed
1 teaspoon chili powder
1/4 teaspoon salt
1/4 teaspoon pepper

Directions

In a skillet, cook the beef, green pepper, onion and garlic over medium heat until meat is no longer pink; drain. Add the rice, soup, cheese, chili powder, salt and pepper. Cook until cheese is melted. Transfer to a 3-cup baking dish. cover and bake at 350 degrees F for 30-35 minutes.

Orange Rice Medley

Ingredients

1/2 cup chopped onion
1/2 cup chopped green pepper
1/2 cup chopped sweet red pepper
2 teaspoons olive or vegetable oil
1 cup uncooked long grain rice
1 1/2 cups chicken broth
1/2 cup orange juice
1/4 teaspoon salt
Dash pepper
1 (11 ounce) can mandarin oranges, drained and coarsely chopped

Directions

In a saucepan over medium heat, saute onion and peppers in oil until tender. Add rice; stir until lightly browned. Add broth, orange juice, salt and pepper; bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until liquid is absorbed. Stir in oranges.

Rosemary Rice

Ingredients

1/4 cup chopped onion
1 garlic clove, minced
1 tablespoon olive oil
1 (14.5 ounce) can reduced sodium chicken broth or vegetable broth
1/4 cup water
1 cup uncooked long grain rice
1 tablespoon minced fresh rosemary
1/4 teaspoon pepper
1/4 cup shredded Parmesan cheese

Directions

In a saucepan, saute onion and garlic in oil until tender. Add broth and water. Stir in the rice, rosemary and pepper. Bring to a boil. Reduce heat; cover and simmer for 15-18 minutes or until rice is tender. Remove from the heat; stir in Parmesan cheese.

Campbell's Kitchen Chicken Rice Skillet

Ingredients

1 tablespoon vegetable oil
2 pounds chicken parts
1 (10.5 ounce) can Campbell'sB®
Condensed Chicken Broth
1/2 teaspoon garlic powder
1/4 teaspoon hot pepper sauce
1 large green bell pepper,
chopped
3/4 cup drained cut-up canned
tomato
2/3 cup uncooked regular long-
grain white rice

Directions

Heat the oil in a 10-inch skillet over medium-high heat. Add the chicken and cook until well browned on all sides. Remove the chicken from the skillet. Pour off any fat.

Stir the broth, garlic powder, hot pepper sauce, if desired, green pepper, tomatoes and rice in the skillet and heat to a boil. Return the chicken to the skillet. Reduce the heat to low. Cover and cook for 30 minutes or until the chicken is cooked through.

Pampered Pooch Rice and Lamb Casserole

Ingredients

1 1/2 cups converted long-grain white rice
2 teaspoons safflower oil
2 cups water
1/4 teaspoon ground thyme
1/4 teaspoon garlic powder
1 cup grated Monterey Jack cheese
2 cubes beef bouillon
1 pound lean ground lamb

Directions

Combine rice and safflower oil in a saucepan over medium heat; stir and cook 2 minutes. Add the water, thyme, garlic powder, and bouillon. Cover, and cook 15 minutes more over medium heat, or until liquid is absorbed.

Meanwhile, cook the ground lamb in a large skillet over medium heat until browned, about 10 minutes. Drain, then stir into the rice along with the Monterey Jack cheese until the cheese melts. Cool completely before serving.

Minty Rice Salad

Ingredients

2 cups cooked brown or wild rice
3 medium tomatoes, seeded and finely chopped
1 cup fresh or frozen peas
1 cucumber, seeded and finely chopped
1 green bell pepper, finely chopped
1/2 cup sliced green onions
1/2 cup sliced radishes
1/3 cup olive oil
3 tablespoons lemon juice
1/2 teaspoon salt
2 tablespoons chopped fresh mint
1/4 teaspoon pepper

Directions

In a large bowl, combine rice, tomatoes, peas, cucumber, green pepper, green onions and radishes; set aside. In a small bowl, combine remaining ingredients. Pour over rice and vegetables; mix well. Chill for at least 1 hour. Serve cold.

Charleston Red Rice

Ingredients

2 cups uncooked long-grain white rice
6 cups boiling water
1 tablespoon salt
6 slices bacon
2 onions, chopped
1 (8 ounce) can tomato sauce
1 (6 ounce) can tomato paste
1 tablespoon white sugar
2 teaspoons Worcestershire sauce
1 dash hot pepper sauce

Directions

Preheat oven to 325 degrees F (165 degrees C). Grease a 2-quart baking dish.

Bring the rice, water, and salt to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender and most of the liquid has been absorbed, 20 to 25 minutes.

While the rice is cooking, cook the bacon in a large, deep skillet over medium-high heat until evenly browned, about 10 minutes. Reserve about 1 tablespoon of bacon drippings in the pan. Reduce heat to medium. Drain the bacon on a plate lined with paper towels; crumble the bacon once cooled enough to handle.

Cook and stir the onions in the reserved bacon drippings until translucent, 5 to 8 minutes. Stir in the crumbled bacon, tomato sauce, tomato paste, sugar, Worcestershire sauce, and hot sauce; bring the mixture to a simmer, reduce heat, and simmer for 10 minutes. Spoon the cooked rice into the prepared baking dish and stir the tomato-bacon mixture into the rice until evenly combined.

Cover the dish and bake in the preheated oven for 45 minutes.

Saucy Franks with Rice

Ingredients

4 bacon strips, diced
1/2 cup chopped onion
1/3 cup chopped green pepper
1/3 cup chopped celery
2 garlic cloves, minced
1 cup unsweetened pineapple juice
3/4 cup ketchup
1/4 teaspoon salt
1/4 teaspoon chili powder
1 (16 ounce) package hot dogs, cut into bite-size pieces
5 cups hot cooked rice

Directions

In a saucepan over medium heat, cook bacon until crisp. Remove bacon to paper towels; set aside. Drain, reserving 1 tablespoon of drippings. Saute onion, green pepper, celery and garlic in drippings until tender. Add pineapple juice, ketchup, salt and chili powder; mix well. Bring to a boil. Add hot dogs; return to a boil. Reduce heat; cover and simmer for 5-8 minutes or until heated through. Serve over rice. Sprinkle with bacon.

Cheesy Confetti Rice

Ingredients

1/4 cup butter
1 cup uncooked long-grain rice
1/4 cup chopped onion
2 1/2 cups water
1 (4 ounce) can diced green chiles, drained
1 tablespoon chicken bouillon
1 cup shredded Monterey Jack cheese
1/4 cup sliced ripe olives
1/2 (4 ounce) jar diced pimento peppers, drained
2 tablespoons chopped fresh parsley

Directions

In a 2 quart saucepan over medium heat melt butter and stir in rice and onion. Cook over medium heat, stirring constantly, until rice turns golden brown, about 8 to 10 minutes.

Slowly add water, green chiles and chicken bouillon. Bring mixture to a boil, reduce heat and cover. Simmer until rice is tender, about 25 to 30 minutes. Stir in cheese, olives, pimientos and parsley.

Tex-Mex Chicken and Rice Bake

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup (Regular or 98% Fat Free)
1 cup Pace® Chunky Salsa or Pace® Picante Sauce
1/2 cup water
1 cup whole kernel corn
3/4 cup uncooked regular long-grain white rice
4 skinless, boneless chicken breast halves
paprika
1/2 cup shredded Cheddar cheese

Directions

Stir the the soup, salsa, water, corn and rice in a 2-quart shallow baking dish. Top with the chicken. Sprinkle with the paprika. Cover the baking dish.

Bake at 375 degrees F for 45 minutes or until the chicken is cooked through. Sprinkle with the cheese. Let stand until the cheese is melted.

Cuban-Style Yellow Rice

Ingredients

4 cups long grain rice
8 cups water
1 small onion, minced
2 teaspoons salt
1/8 teaspoon annatto powder
1/8 teaspoon paprika
black pepper to taste
1 cup frozen peas, thawed
1 (4 ounce) jar sliced pimento
peppers, for garnish

Directions

Place the rice in a sieve and rinse under cold water until the water runs clear. Shake sieve to remove excess water from rice.

Place rice in a large saucepan with a tightly fitting lid and add water. Stir in the onion, salt, annatto powder, paprika, and pepper. Bring the mixture to a boil over medium-high heat. Reduce heat to low, cover pan, and simmer. After cooking for 10 minutes, gently stir the peas into the rice. Cook until all the water is evaporated and the rice is tender, 15 to 20 minutes longer. Serve garnished with pimento slices.

Cheesy Rice 'n Tomatoes

Ingredients

1 tablespoon vegetable oil
1/2 cup chopped onions
2 cups Minute® White Rice,
uncooked
2 cups chicken broth
2 plum tomatoes, chopped
1 (8 ounce) package cream
cheese
1/4 cup shredded Parmesan
cheese
1 tablespoon fresh parsley,
chopped

Directions

Heat oil in medium saucepan on medium heat. Add onions; cook and stir 3 minutes or until tender.

Stir in rice, broth and tomatoes. Bring to boil. Reduce heat to low; simmer 3 minutes.

Add cheeses and parsley; stir until blended. Remove from heat. Let stand, covered, 5 minutes before serving.

Tarragon Rice Salad

Ingredients

3/4 cup uncooked instant rice
1 tablespoon chopped fresh tarragon
3 green onions with tops, thinly sliced
1 tablespoon chopped fresh chives
2 eggs
3 tablespoons olive oil
3 tablespoons distilled white vinegar
salt and pepper to taste

Directions

Prepare the instant rice according to package directions.

Place the eggs in a saucepan with enough cold water to cover. Bring water to a boil and immediately remove from heat. Cover, and let eggs stand in hot water for 10 to 12 minutes. Remove from water, cool, peel and chop.

In a bowl, mix the cooked rice, tarragon, green onions, chives, olive oil, and vinegar. Season with salt and pepper. Cover, and chill at least 1 hour in the refrigerator. Toss with the chopped eggs to serve.

Creamy Chicken and Wild Rice Soup

Ingredients

4 cups chicken broth
2 cups water
2 cooked, boneless chicken breast halves, shredded
1 (4.5 ounce) package quick cooking long grain and wild rice with seasoning packet
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3/4 cup all-purpose flour
1/2 cup butter
2 cups heavy cream

Directions

In a large pot over medium heat, combine broth, water and chicken. Bring just to boiling, then stir in rice, reserving seasoning packet. Cover and remove from heat.

In a small bowl, combine salt, pepper and flour. In a medium saucepan over medium heat, melt butter. Stir in contents of seasoning packet until mixture is bubbly. Reduce heat to low, then stir in flour mixture by tablespoons, to form a roux. Whisk in cream, a little at a time, until fully incorporated and smooth. Cook until thickened, 5 minutes.

Stir cream mixture into broth and rice. Cook over medium heat until heated through, 10 to 15 minutes.

Beef Fried Rice

Ingredients

3 eggs
Dash pepper
3 tablespoons vegetable oil
1 pound ground beef, cooked and drained
2 cups cooked long-grain rice
2 small onions, chopped
3 tablespoons soy sauce
1 teaspoon sugar

Directions

In a bowl, beat eggs and pepper. In a skillet, heat oil. Add eggs. Cook until partially set. Lift the edges, letting the uncooked egg flow underneath. When eggs are completely set but still moist, remove from skillet. Cut into strips; return to pan. Add remaining ingredients; mix well. Gently cook and stir for 5 minutes or until heated through.

Chinese Chicken Fried Rice II

Ingredients

- 1 egg
- 1 tablespoon water
- 1 tablespoon butter
- 1 tablespoon vegetable oil
- 1 onion, chopped
- 2 cups cooked white rice, cold
- 2 tablespoons soy sauce
- 1 teaspoon ground black pepper
- 1 cup cooked, chopped chicken meat

Directions

In a small bowl, beat egg with water. Melt butter in a large skillet over medium low heat. Add egg and leave flat for 1 to 2 minutes. Remove from skillet and cut into shreds.

Heat oil in same skillet; add onion and saute until soft. Then add rice, soy sauce, pepper and chicken. Stir fry together for about 5 minutes, then stir in egg. Serve hot.

Halibut with Rice Wine

Ingredients

1 teaspoon vegetable oil
1 shallots, finely chopped
2 cloves garlic, finely chopped
1 tablespoon black bean sauce
1/2 cup mirin (Japanese sweet wine)
1 tablespoon soy sauce
1 tablespoon rice vinegar
6 (4 ounce) fillets halibut, skin removed
1 teaspoon sesame oil
1/4 teaspoon pepper
2 tablespoons chopped fresh cilantro

Directions

Heat oil in non-stick saucepan over medium heat. Cook shallots and garlic gently until fragrant, but not brown. Stir in black bean sauce, rice wine, and soy sauce. Bring to boil and cook until reduced by half. Remove from heat, and stir in vinegar; set aside.

Pat fish dry. Rub with sesame oil and sprinkle with pepper. Preheat an outdoor grill for high heat, and lightly oil grate.

Grill fish for about 5 minutes per side, or just until cooked through. Sprinkle with cilantro. Serve with sauce poured over top.

Wild Rice Casserole

Ingredients

1 pound ground pork sausage
2 skinless, boneless chicken breast halves, chopped
1 onion, chopped
3 cloves garlic, crushed
1 cup chopped celery
3 cups chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
1 (10.75 ounce) can condensed cream of chicken soup
1 (6 ounce) can sliced mushrooms, drained
1 (6 ounce) package long grain and wild rice mixture
1 (3 ounce) package sliced almonds

Directions

In a large skillet combine the sausage, chicken, onion, garlic and celery. Saute over medium heat until sausage and chicken are browned and vegetables are tender. Crumble sausage, drain fat from skillet and return sausage to skillet.

Preheat oven to 350 degrees F (175 degrees C).

Stir in the chicken broth, cream of mushroom soup, cream of chicken soup, mushrooms and rice. Mix well and spoon mixture into a lightly greased 9x13 inch baking dish. Sprinkle with almonds.

Cover dish and bake in preheated oven for 1 1/2 hours, or until cooked through.

A Fragrant, Spicy Rice

Ingredients

2 1/2 cups vegetable broth
2 green onions, chopped
1 cup frozen green peas
1/2 teaspoon salt
1 pinch garam masala
1 pinch turmeric powder
ground cayenne pepper to taste
1 cup uncooked basmati rice
1 1/2 tablespoons butter
10 large fresh mushrooms,
chopped
5 cloves garlic, chopped
1/2 green bell pepper, chopped
1/2 red bell pepper, chopped
1 teaspoon garam masala
1 pinch turmeric powder
cayenne pepper to taste
1/2 cup dry red lentils
3/4 cup vegetable broth
1/2 cup almond slivers
1 bunch cilantro sprigs

Directions

In a pot, bring 2 1/2 cups broth to a boil. Mix in green onions and peas. Season with salt, 1 pinch garam masala, 1 pinch turmeric, and cayenne pepper to taste. Stir the basmati rice into the pot. Reduce heat to low, cover, and simmer 20 minutes.

Melt the butter in a wok over medium-high heat. Cook and stir the mushrooms and garlic in the melted butter until lightly browned. Mix in green bell pepper and red bell pepper. Season with 1 teaspoon garam masala, 1 pinch turmeric, and cayenne pepper to taste. Stir in the lentils and 3/4 cup broth. Reduce heat to low. Cook 20 minutes, stirring occasionally, until lentils are tender.

In a skillet over medium heat, cook the almonds, stirring frequently, until lightly browned. Remove from heat, and set aside.

Increase wok heat to medium. Mix the rice into the wok with the vegetables and lentils. Cook and stir until all liquid has evaporated. Garnish with toasted almonds and cilantro sprigs to serve.

Wild Rice Casserole

Ingredients

2 tablespoons cornstarch
1 cup water
1/4 cup reduced-sodium soy sauce
1 teaspoon reduced-sodium chicken bouillon granules
2 cups sliced celery
1 medium onion, halved and sliced
1 cup sliced fresh mushrooms
2 tablespoons canola oil
2 cups coarsely shredded green cabbage
1 (8 ounce) can sliced water chestnuts
2 cups cooked wild rice

Directions

Combine the cornstarch, water, soy sauce and bouillon until blended. In a nonstick skillet, saute the celery, onion and mushrooms in oil for 8 minutes. Add cabbage and saute for 2-3 minutes longer or until cabbage is just crisp-tender; stir in water chestnuts.

Stir soy sauce mixture and add to the skillet. Bring to a boil; cook and stir over medium heat for 2 minutes or until thickened. Stir in rice.

Pour into an 11-in. x 7-in. 2-in. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 25-30 minutes or until heated through.

Picante Chicken Rice Burritos

Ingredients

2 tablespoons butter
1/2 cup chopped green onion
1 clove garlic, minced
7 cups shredded, cooked chicken meat
1 tablespoon chili powder
2 1/2 cups chicken broth, divided
1 (16 ounce) jar picante sauce, divided
1 cup uncooked long grain rice
1/2 cup sliced black olives
3 cups shredded Cheddar cheese, divided
12 (10 inch) flour tortillas

Directions

To Make Chicken Mixture: In a large skillet over medium heat, melt butter and saute green onion and garlic until soft; stir in chicken, chili powder, 1/4 cup broth and 3/4 cup picante sauce. Heat through, then set aside.

To Make Rice: In a large saucepan, bring rice and remaining 2 1/4 cups broth to a boil. Reduce heat, cover pan and simmer for 20 minutes. Stir in remaining 1 1/4 cups picante sauce, cover and simmer for another 5 to 10 minutes or until rice is tender.

Meanwhile, preheat oven to 375 degrees F (190 degrees C).

To Assemble Burritos: Stir chicken mixture into rice, then add olives and 2 cups of the cheese. Mix well. Spoon 1 cup of filling onto each tortilla, off center. Fold sides and ends over filling, then roll up. Arrange filled tortillas in two 9x13 inch baking dishes and sprinkle remaining cup of cheese on top.

Bake at 375 degrees F (190 degrees C) for 10 to 15 minutes, or until heated through.

Black Beans and Rice

Ingredients

1 teaspoon olive oil
1 onion, chopped
2 cloves garlic, minced
3/4 cup uncooked white rice
1 1/2 cups low sodium, low fat vegetable broth
1 teaspoon ground cumin
1/4 teaspoon cayenne pepper
3 1/2 cups canned black beans, drained

Directions

In a stockpot over medium-high heat, heat the oil. Add the onion and garlic and saute for 4 minutes. Add the rice and saute for 2 minutes.

Add the vegetable broth, bring to a boil, cover and lower the heat and cook for 20 minutes. Add the spices and black beans.

Dilled Ham on Rice

Ingredients

4 cups julienned fully cooked ham
2 tablespoons butter or margarine
2 celery ribs, thinly sliced
1 medium onion, chopped
1 cup sliced fresh mushrooms
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1/4 cup milk
2 teaspoons prepared mustard
1/4 teaspoon dill weed
1/2 cup sour cream
Hot cooked rice

Directions

In a large skillet, cook ham in butter until lightly browned. Add celery, onion and mushrooms; saute until tender. Combine the soup, milk, mustard and dill; add to the ham mixture. bring to a boil; reduce heat. Stir in sour cream; heat through. Serve over rice.

Rice and Chicken Casserole

Ingredients

1 cup uncooked white rice
1 (10.75 ounce) can condensed
cream of mushroom soup
1 (1 ounce) package dry onion
soup mix
1 1/2 (10.75 ounce) cans milk
1 (4 pound) chicken, cut into
pieces

Directions

Preheat oven to 250 degrees F (120 degrees C).

Combine the rice, mushroom soup, dry onion soup mix and milk. Mix together. Place rice mixture in a 9x13 inch baking dish. Place chicken pieces on top of rice mixture and bake, uncovered, in the preheated oven for 3 hours or until rice is tender (turn chicken once).

Campbell'sB® Creamy Dijon Chicken with Rice

Ingredients

1 tablespoon vegetable oil
4 skinless, boneless chicken
breasts
1 (10.75 ounce) can
Campbell'sB® Condensed Cream
of Celery Soup or Campbell'sB®
Condensed 98% Fat Free Cream
of Celery Soup
2/3 cup water
1 tablespoon Dijon-style mustard
1/8 teaspoon ground black
pepper
4 cups hot cooked regular long-
grain white rice

Directions

Heat oil in skillet. Add chicken and cook until browned.

Add soup, water, mustard and pepper. Heat to a boil. Cover and cook over low heat 5 minutes or until done. Serve with rice.

Olive Raisin Rice

Ingredients

4 cups water
2 cups uncooked long grain rice
4 beef bouillon cubes
1 pound ground beef
3 medium green peppers,
chopped
3 medium onions, chopped
2 garlic cloves, minced
1 cup water
3/4 cup raisins
3/4 cup sliced black olives
3 bay leaves
salt and pepper to taste

Directions

In a large saucepan, combine the water, rice and bouillon. bring to a boil. Reduce heat; cover and simmer for 15 minutes. Meanwhile, in a large skillet, cook beef, green peppers, onions and garlic over medium heat until the meat is no longer pink; drain. Add water, raisins, olives and bay leaves. Cover and simmer for 30 minutes or until heated through. Discard bay leaves. Stir in rice, salt and pepper.

Zesty Oven-Fried Rice

Ingredients

2 (14.5 ounce) cans chicken broth
1 1/2 cups uncooked long grain rice
1 1/2 pounds ground beef
2 large onions, thinly sliced
1 large green pepper, chopped
4 garlic cloves, minced
3 eggs, beaten
1 (4 ounce) can mushroom stems and pieces, drained
1/3 cup soy sauce
1 tablespoon hot pepper sauce

Directions

In a saucepan, bring broth to a boil. Add rice. Reduce heat; cover and simmer for 20 minutes. Meanwhile, in a skillet, cook beef, onions, green pepper and garlic over medium heat until meat is no longer pink and vegetables are tender. Drain and place in a large bowl. In the same skillet, cook and stir eggs until set but still moist. Add to meat mixture. Fluff rice with fork. Add rice, mushrooms, soy sauce and hot pepper sauce to meat mixture; mix well. Transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 30 minutes or until heated through.

Pork Fried Rice for Two

Ingredients

1/8 teaspoon Chinese five-spice powder
6 ounces boneless pork loin, cut into 1/4 inch cubes
1/2 teaspoon fennel seed, crushed
1 1/2 teaspoons canola oil, divided
2 cups broccoli florets
1 celery rib with leaves, sliced
1/2 cup shredded carrot
1/4 cup chopped green onions
1 1/2 cups cold cooked brown rice
1 tablespoon reduced-sodium soy sauce
1/8 teaspoon pepper

Directions

Sprinkle five-spice powder over pork and toss to coat. In a large nonstick skillet or wok coated with nonstick cooking spray, stir-fry pork for 3 minutes or until brown. Remove and keep warm. Stir-fry fennel seed in 3/4 teaspoon oil for 30 seconds. Add the broccoli, celery, carrot and onions; stir-fry for 3 minutes or until crisp-tender. Remove and keep warm.

Stir-fry the rice in remaining oil for 2 minutes. Stir in soy sauce and pepper. Return pork and vegetables to the pan; cook and stir until heated through.

Mahi Mahi with Coconut Rice and Mango Salsa

Ingredients

2 tablespoons olive oil
1 1/2 teaspoons soy sauce
2 teaspoons lemon juice
1 clove garlic, crushed
2 teaspoons red pepper flakes
1 teaspoon fresh ground black pepper
1/2 teaspoon minced fresh ginger root
2 tablespoons chopped green onion (optional)
salt to taste
4 (4 ounce) mahi mahi fillets

2 cups uncooked jasmine rice
2 cups water
1 cube chicken bouillon
1 tablespoon butter (optional)
3/4 (14 ounce) can coconut milk
2 tablespoons white sugar

1 1/2 teaspoons butter
1 1/2 tablespoons white sugar
1 1/2 cups fresh mango, cubed

Directions

Whisk together the olive oil, soy sauce, lemon juice, garlic, red pepper flakes, black pepper, ginger, green onion, and salt in a bowl. Add the mahi mahi and toss to evenly coat. Cover the bowl with plastic wrap, and marinate in the refrigerator for 1 hour.

Preheat the oven's broiler and set the oven rack in the middle of the oven.

Bring the rice, water, chicken bouillon, and 1 tablespoon butter to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the liquid has been absorbed, about 20 minutes. Pour in the coconut milk and 2 tablespoons of sugar. Stir, and simmer uncovered until the rice has absorbed most of the coconut milk.

While the rice is cooking, remove the mahi mahi from the marinade, and shake off excess. Discard the remaining marinade. Place fish in a large baking dish in a single layer. Broil in the preheated oven until the fish flakes easily with a fork, 10 to 15 minutes. If the fish browns too quickly, cover the baking dish with a sheet of aluminum foil.

Melt 1 1/2 teaspoons butter and 1 1/2 tablespoons of sugar in a skillet over medium-high heat. When the mixture begins to bubble, stir in mango cubes. Cook and stir until mango is tender, about 5 minutes. Serve by placing a mahi mahi fillet over a scoop of hot rice and top with the mango salsa.

Rice Pancakes

Ingredients

1 cup cooked rice
1 cup milk
1 1/4 cups rice flour
1/4 cup white sugar
2 tablespoons applesauce
2 teaspoons baking powder
1 tablespoon vegetable oil

Directions

Combine the rice, milk, rice flour, sugar, applesauce, baking powder, and oil together in a bowl; blend with an electric hand mixer for 2 minutes.

Grease a large skillet or griddle and place over medium heat. Pour 1/4 cup of the batter onto the griddle; cook until the underside is golden brown. Flip and cook until the other side is also golden brown, 2 to 3 minutes per side.

Rice with Almonds and Raisins

Ingredients

1 tablespoon butter
1/3 cup finely chopped onion
1 cup uncooked white rice
2 tablespoons raisins
1 1/2 cups chicken broth
salt and pepper to taste
1/4 cup sliced almonds

Directions

Melt butter in a medium saucepan over medium heat. Saute onion, stirring, until tender. Stir in the rice, raisins, broth, salt and pepper. Bring to a boil.

Reduce heat to low, cover and simmer 15 to 20 minutes, or until rice is cooked and liquid is absorbed. Stir in almonds before serving.

Italian Rice Pie II

Ingredients

Crust

2 1/2 cups all-purpose flour
1 tablespoon baking powder
1/4 cup butter
1/2 cup white sugar
3 eggs
1/2 teaspoon vanilla extract

Filling

1 cup water
1/2 cup uncooked white rice
1 quart milk
1 (15 ounce) container ricotta cheese
1 1/2 cups white sugar
1 tablespoon lemon juice
1 tablespoon grated lemon zest
6 eggs

Directions

Stir the flour and baking powder together in a bowl; set aside. In a second large bowl, cream the butter and 1/2 cup sugar until light and fluffy. Beat in 3 eggs, one at a time, and stir in the vanilla. Gradually beat in the flour mixture to make a soft dough. Divide the dough in half and shape into two balls. Working on a lightly floured surface, roll out each ball to fit two 10 inch pie plates. Line the pie plates with the crust, and refrigerate until needed.

Bring the water to a boil in a saucepan, and stir in the rice. Reduce the heat to medium-low, cover, and cook for 20 minutes. Stir in the milk. Continue cooking, stirring frequently, until the mixture thickens. Set aside to cool.

Preheat oven to 325 degrees F (165 degrees C).

Meanwhile, beat the ricotta cheese, 1 1/2 cups sugar, lemon juice, lemon zest, and 6 eggs together in a mixing bowl until smooth and frothy. Stir in the cooled rice mixture until evenly blended. Pour into the pie shells.

Bake pies in preheated oven until the filling is set and tops are golden brown, about 90 minutes. Cool on racks.

Chicken and Wild Rice Casserole

Ingredients

3 pounds bone-in chicken breast halves, with skin
1 cup water
1 cup dry white wine
1 1/2 teaspoons salt
1 teaspoon curry powder
1 onion, sliced
1 cup chopped celery
2 (6 ounce) packages long grain and wild rice mix
1 (16 ounce) can sliced mushrooms, drained
1 cup sour cream
1 (10.75 ounce) can condensed cream of mushroom soup

Directions

Place chicken breasts in a large pot with water, wine, salt, curry powder, onion, and celery. Cover, and bring to a boil. Reduce heat to low, and simmer for 1 hour. Remove from heat, strain (reserving broth), and refrigerate to cool. Remove chicken meat from bone, and cut into bite size pieces.

Prepare the rice mix according to package directions. Replace the specified amount of liquid with the same amount of the reserved broth.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a large bowl combine the chicken, rice, and mushrooms. Blend in the sour cream and soup. Spoon into the prepared baking dish.

Bake at 350 degrees F (175 degrees C) for 1 hour.

Polish Rice Cake

Ingredients

2 cups long grain white rice
6 cups skim milk
1 teaspoon salt
1 cup butter
1 (8 ounce) package cream cheese
3 eggs
1 cup half-and-half cream
1 teaspoon vanilla extract
1 cup self-rising flour
1/2 cup golden raisins

Directions

Combine rice, milk and salt in a saucepan and cook slowly until liquid is absorbed. Stir frequently.

Preheat oven to 350 degrees F (175 degrees C). Grease and flour one 9x13 inch baking pan.

In large bowl, combine the butter and cream cheese. Cream well with wooden spoon.

In another bowl combine eggs, half and half, and vanilla. Add to creamed mixture and blend well.

Stir in the cooled rice mixture and mix well. Add the flour and blend well. Stir in the raisins.

Pour batter into the prepared pan, pat top to avoid any air bubbles. Bake at 350 degrees F (175 degrees C) for 1 hour. Let cake stand for one hour before turning out of pan.

Rice Pie

Ingredients

2 cups fresh squeezed tomato juice
1 cup beef broth
1/4 cup butter
salt to taste
1 cup long-grain white rice
1 cup drained canned peas
1 (15 ounce) can carrots, drained
1 (17.5 ounce) package frozen puff pastry, thawed
1 egg yolk, beaten

Directions

Combine tomato juice, broth, butter or margarine, and salt in a large saucepan. Bring to full boil. Add rice, and cover. Reduce heat to simmer. Cook until liquid is absorbed, about 15 minutes. Stir in peas and carrots.

Line 9 inch pie plate with 1 pastry sheet. Trim and flute edges. Spread rice mixture into shell. Cut remaining dough into 1/2 inch strips, and place in a crisscross pattern over rice. Trim and flute edges. Brush pastry with egg yolk.

Bake at 350 degrees F (175 degrees C) for 20 minutes.

Orange Cilantro Rice

Ingredients

2 teaspoons butter
1/2 cup diced onion
1 cup uncooked long grain white rice
2 teaspoons ground cumin
1/2 teaspoon garlic powder
1/2 teaspoon onion powder
1/4 teaspoon ground black pepper
1/8 teaspoon cayenne pepper (optional)
salt to taste
1 1/2 cups orange juice
1/2 cup chicken broth
1/2 cup chopped fresh cilantro

Directions

Melt the butter in a saucepan over medium-high heat. Stir in onion, and cook until tender. Mix in rice, and season with cumin, garlic powder, onion powder, pepper, cayenne pepper, and salt. Cook and stir until rice is golden brown. Pour in orange juice and broth, and bring to a boil. Reduce heat to low, cover and simmer 20 minutes.

Remove cooked rice from heat, and gently mix in cilantro to serve.

Mexican Rice II

Ingredients

3 tablespoons vegetable oil
1 cup uncooked long-grain rice
1 teaspoon garlic salt
1/2 teaspoon ground cumin
1/4 cup chopped onion
1/2 cup tomato sauce
2 cups chicken broth

Directions

Heat oil in a large saucepan over medium heat and add rice. Cook, stirring constantly, until puffed and golden. While rice is cooking, sprinkle with salt and cumin.

Stir in onions and cook until tender. Stir in tomato sauce and chicken broth; bring to a boil. Reduce heat to low, cover and simmer for 20 to 25 minutes. Fluff with a fork.

Yummy Curd Rice

Ingredients

- 1 teaspoon clarified butter
- 1 teaspoon mustard seed
- 1 teaspoon chopped fresh ginger root
- 1 teaspoon chopped garlic
- 1 small cinnamon stick (optional)
- 1 teaspoon chopped green chile peppers
- 1 whole red chile pepper
- 7 leaves fresh curry
- 1 cup cooked basmati rice
- water as needed
- 1 cup plain lowfat yogurt

Directions

In a heavy pan, heat the clarified butter over medium heat. Add the mustard seeds; it should be just hot enough for the seeds to crackle, but not burn. Stir in ginger, garlic, cinnamon, green and red chile peppers, and curry leaves. Cook, stirring frequently, for like 30 seconds.

If rice is cold, add rice to pan with a little water, and cover. The steam will separate the rice. When rice is warm, or if adding warm rice, stir rice with spices. Reduce heat, mix in yogurt, and heat through.

Green Rice II

Ingredients

1 (10.75 ounce) can condensed cream of celery soup
1 (16 ounce) jar processed cheese sauce
1 1/3 cups uncooked instant rice
1 1/3 cups milk
1 1/2 cups chopped frozen broccoli, thawed

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a 2-quart casserole dish combine soup, cheese sauce, rice, milk and broccoli; mix well.

Bake in preheated oven for 1 hour, or until lightly browned.

Fiesta Chili Beef and Rice

Ingredients

2 tablespoons vegetable oil
1 cup white rice
1 cup chopped onion
1 cup chopped green bell pepper
1 1/4 cups water
1 (10 ounce) can red chile sauce
1 (8.75 ounce) can sweet corn
1 tablespoon lemon juice
1 teaspoon salt
1 pound sirloin, cut into 1 inch cubes
1 (15 ounce) can Mexican-style tomato sauce
1 teaspoon ground cumin
1 cup shredded Monterey Jack cheese

Directions

Add oil to a medium saucepan. Stir in rice, and cook over medium heat until rice begins to have a golden color, about 5 minutes. Add 1/2 cup onion and 1/2 cup green pepper; cook and stir for 1 minute. Stir in water and half of the chili sauce. Bring to boil. Mix in corn, lemon juice, and 1/2 teaspoon salt. Cover, and simmer over low heat for 20 minutes.

Meanwhile, saute beef with remaining 1/2 cup onion and 1/2 cup green pepper until meat loses pink color and vegetables are tender.

Add remaining chili sauce, tomato sauce, cumin, and 1/2 teaspoon salt. Simmer uncovered 15 minutes.

Turn rice onto a platter, and fluff with a fork. Sprinkle with cheese, and top with beef mixture. Serve immediately.

Asian Chicken and Rice Bake

Ingredients

3/4 cup uncooked regular long-grain white rice
4 skinless, boneless chicken breast halves
1 (10.75 ounce) can Campbell's® Condensed Golden Mushroom Soup
3/4 cup water
2 tablespoons soy sauce
2 tablespoons cider vinegar
2 tablespoons honey
1 teaspoon garlic powder
Paprika

Directions

Spread the rice in an 11x8-inch (2-quart) shallow baking dish. Top with the chicken.

Stir the soup, water, soy sauce, vinegar, honey and garlic powder in a medium bowl. Pour the soup mixture over the chicken. Sprinkle with the paprika. Cover.

Bake at 375 degrees F for 45 minutes or until the chicken is cooked through.

Meatballs Mexicana and Rice

Ingredients

1 pound ground beef
1 1/2 teaspoons dried oregano
1 tablespoon dried parsley
salt, to taste
1 cup rice
2 cups water
1 tablespoon cooking oil
2 small onions, minced
2 cloves garlic, minced
1 (14.25 ounce) can tomato puree
1 bay leaf
2 tablespoons white vinegar
1 teaspoon dried oregano
1 tablespoon dried parsley
1/2 teaspoon chili powder
1 tablespoon brown sugar
1 1/2 teaspoons cumin
salt and ground black pepper to taste
1 (11 ounce) can Mexican-style corn, drained

Directions

Mix together the ground beef, 1 1/2 teaspoon oregano, 1 tablespoon parsley, and salt in a bowl.

Bring rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 20 minutes.

While the rice cooks, heat the oil in a skillet over medium heat. Cook 1 minced onion and 1 minced clove in the hot oil until the onion is soft; add to the beef mixture; form into 24 small meatballs.

Cook the meatballs in the skillet until evenly browned on all sides; drain. Place the remaining minced onion and minced garlic clove in the skillet; cook and stir until the onion is soft. Stir in the tomato puree, bay leaf, vinegar, 1 teaspoon oregano, 1 tablespoon parsley, chili powder, brown sugar, cumin, salt, and pepper; cook until thick, about 20 minutes. Add the meatballs and cook until the meatballs are no longer pink in the middle, about 10 minutes.

When the rice has finished cooking, stir in the corn. Serve the meatballs and sauce over the rice.

Tapioca Rice Pudding

Ingredients

1/2 cup small pearl tapioca
5 cups milk
1 cup cooked white rice
3 eggs, beaten
3/4 cup white sugar
1/2 teaspoon salt
1/2 teaspoon ground nutmeg
1 teaspoon ground cinnamon
1/2 cup golden raisins
1 teaspoon vanilla extract

Directions

Soak the tapioca pearls in milk overnight in the refrigerator.

Preheat the oven to 350 degrees F (175 degrees C). Combine the tapioca, milk, and rice in a large pan over medium heat. Stir in the eggs, sugar, salt, cinnamon and nutmeg. Cook over medium heat, stirring constantly for 15 minutes. Do not bring to a boil. Pour into a 9x13 inch baking dish, and stir in raisins. Cover with a lid or aluminum foil.

Bake for 40 minutes in the preheated oven, but stir in the vanilla after 20 minutes. Cool to room temperature, then refrigerate until cold.

Curried Chicken Rice Soup

Ingredients

2 large carrots, diced
2 celery ribs, diced
1 small onion, chopped
3/4 cup butter or margarine
3/4 cup all-purpose flour
1 teaspoon seasoned salt
1/2 teaspoon curry powder
3 (12 fluid ounce) cans evaporated milk
4 cups chicken broth
2 cups cubed cooked chicken
2 cups cooked long-grain rice

Directions

In a large saucepan, saute carrots, celery and onion in butter for 2 minutes. Stir in flour, seasoned salt and curry until smooth. Gradually add milk. Bring to a boil; cook and stir for 2 minutes or until thickened. Gradually add broth. Stir in chicken and rice. Return to a boil. Reduce heat; simmer, uncovered, for 10 minutes or until vegetables are tender.

Cajun Dirty Rice

Ingredients

1 pound lean ground beef
1 pound beef sausage
1 onion, finely diced
1 (8 ounce) package dirty rice mix
2 cups water
1 (10 ounce) can diced tomatoes
with green chile peppers
2 (15 ounce) cans kidney beans,
drained
salt and pepper to taste

Directions

In a skillet over medium heat, brown the ground beef, sausage, and onion; drain.

In a large pan, combine rice mix and 2 cups water. Add diced tomatoes and chilies. Stir in the kidney beans. Bring to a boil, then add meat mixture. Season with salt and pepper. Return to boil, reduce heat, and cover, stirring occasionally. Cook for 25 minutes, until rice is easily fluffed with a fork.

Chicken Breasts with Plum Salsa and Basmati

Ingredients

1 1/2 cups water
1 cup uncooked basmati rice,
rinsed and drained
3/4 pound plums, pitted and
chopped
1/2 medium red onion, minced
3 habanero peppers, seeded and
minced
3 tablespoons minced fresh
cilantro
1 teaspoon sugar
3/4 pound boneless, skinless
chicken breasts
2 teaspoons fresh rosemary,
minced
salt and pepper to taste
2 teaspoons vegetable oil

Directions

Place water in a medium saucepan, and stir in the rice. Bring to a boil. Cover, reduce heat, and simmer 20 minutes. Remove from heat, cool slightly, and fluff with a fork.

In a medium bowl, mix until well combined the plums, onion, habanero peppers, cilantro, and sugar. Cover, and refrigerate about 30 minutes.

Meanwhile, season chicken with fresh rosemary, salt, and pepper.

Heat vegetable oil in a large skillet over medium-high heat. Place chicken breasts in hot oil, and brown about 1 minute per side. Reduce heat to medium, and cook chicken about 5 more minutes per side. Serve over rice with plum salsa.

Confetti Beans and Rice with Chicken

Ingredients

1 cup Minute® Brown Rice, uncooked
2 teaspoons Dijon mustard
1/2 cup light Caesar salad dressing
1 (15 ounce) can black beans, drained and rinsed
12 ounces cooked chicken, diced
1 (11 ounce) can Mexican-style corn, drained
4 green onions, thinly sliced
2 large tomatoes, halved and hollowed out

Directions

Prepare rice according to package directions.

Combine Dijon mustard and Caesar salad dressing in large bowl.

Toss in rice, beans, chicken, corn and green onions. Fill tomatoes with mixture. Chill or serve at room temperature.

Rice and Lentil Casserole

Ingredients

1 pound Italian sausage
1 onion, chopped
1 green bell pepper, chopped
1/2 cup dry lentils
1/2 cup uncooked rice
1 2/3 cups chicken broth

Directions

In a large saucepan over medium heat, brown the sausage until no pink shows. Stir in the onion and green pepper, and saute until the onions are tender. Stir in the lentils, rice and chicken broth. Reduce heat, cover, and simmer for 40 to 60 minutes.

White and Wild Rice Pilaf

Ingredients

1 tablespoon olive oil
1 large onion, chopped
2 large carrots, chopped
2 stalks celery, sliced
2 cloves garlic, minced
3 1/2 cups SwansonB® Vegetable Broth (regular or Certified Organic)
1/2 cup uncooked wild rice
1 cup uncooked regular long-grain white rice
2 tablespoons chopped fresh parsley

Directions

Heat oil in large nonstick skillet over medium heat. Add onion, carrots, celery and garlic and cook until tender. Stir in broth and wild rice. Heat to a boil. Cover and cook over low heat 25 minutes.

Stir in white rice. Cover and cook over low heat 20 minutes or until rice is done. Stir in parsley.

Lemongrass Coconut Rice

Ingredients

1 stalk lemongrass, bottom 6 inches only, outer leaves peeled
1 cup long-grain rice, rinsed and drained
1 3/4 cups coconut milk
2 bay leaves
1/2 teaspoon ground turmeric
1 pinch salt

Directions

Lightly pound the lemongrass stalk with a kitchen mallet. Combine the lemongrass, rice, coconut milk, bay leaves, turmeric, and salt in a saucepan over medium heat. Bring the mixture to a boil, stirring occasionally; reduce heat to low and simmer until all liquid is absorbed, about 25 minutes. Remove bay leaves and lemongrass before serving.

Creamed Beef with Rice

Ingredients

1 cup uncooked long grain white rice
2 cups water
1 pound beef stew meat
1 dash Worcestershire sauce, or to taste
salt and pepper to taste
1 tablespoon vegetable oil
1 medium onion, chopped
1 green bell pepper, chopped
1 red bell pepper, chopped
1 teaspoon minced fresh ginger root
2 cloves minced garlic
1 cup sliced fresh mushrooms
3 tablespoons heavy cream
1 tablespoon cornstarch, or as needed
fresh parsley, for garnish

Directions

Bring the rice and water to a boil in a pot. Reduce heat to low, cover, and cook 20 minutes.

Place the beef in a bowl, sprinkle with Worcestershire sauce, and season with salt and pepper.

Heat the oil in a skillet over medium heat. Mix in the onion, 1/2 the green bell pepper, 1/2 the red bell pepper, ginger, and garlic. Cook and stir until vegetables are tender.

Transfer beef to the skillet, and cook until evenly brown. Mix in the mushrooms. Reduce heat to low, and simmer 5 minutes. Stir in heavy cream and cornstarch as needed to thicken the sauce. Mix in the remaining green bell pepper and red bell pepper. Remove from heat, and transfer to a large bowl (not the one used to season the beef). Mix cooked rice into the bowl with the beef. Serve garnished with parsley.

MinuteB® Rice Porcupine Meatballs

Ingredients

1 tablespoon butter or margarine
1 small onion, chopped
1 pound lean ground beef*
1 cup MinuteB® White Rice,
uncooked
1 egg, lightly beaten
1 (1.25 ounce) packet meatloaf
seasoning
1/4 cup water
1 (15.5 ounce) jar spaghetti sauce

Directions

Melt butter in small skillet over medium high heat. Add onions; cook and stir until tender.

Place onions, meat, rice, egg and seasoning in large bowl. Add water; mix until well blended. Shape into medium-sized meatballs.

Pour spaghetti sauce into skillet. Bring to boil; add meatballs. Return to boil. Reduce heat to low; cover. Simmer 15 minutes or until meatballs are cooked through.

Vegetable Lovers' Fried Rice

Ingredients

1 1/2 cups uncooked long-grain white rice
3 cups water
2 tablespoons vegetable oil, divided
1/3 cup chopped onion
1 clove garlic, peeled and minced
5 eggs, beaten
1/4 cup soy sauce, divided
2 stalks celery, thinly sliced
4 ounces mushrooms, sliced
1 green bell pepper, chopped
1 (8 ounce) can bamboo shoots, drained
2 carrots, shredded
3/4 cup snow peas
3 green onions, sliced

Directions

Place rice and water in a medium saucepan, and bring to a boil. Reduce heat, cover, and simmer 20 minutes, or until rice is tender. Transfer to a medium container, and place in the refrigerator 1 hour, or until chilled.

Heat 1 tablespoon oil in a medium skillet over medium heat. Stir in the onion and garlic, and cook until tender.

In a medium bowl, blend eggs and 1 tablespoon soy sauce. Stir into the medium skillet, and cook until no longer runny. Remove onion, garlic, and eggs from heat, and set aside. Chop any large egg chunks into small pieces.

Heat the remaining oil in a large, heavy skillet over medium heat. Stir in the celery, mushrooms, and green pepper. Cook until tender but firm. Stir in rice, bamboo shoots, carrots, and snow peas. Season with remaining soy sauce. Cook and stir 5 minutes, or until rice is heated through. Mix in the onion, garlic, and eggs.

Qabali - Afghani Rice

Ingredients

- 3 tablespoons vegetable oil
- 5 carrot, julienned
- 1 teaspoon white sugar
- 1/2 cup sultana raisins
- 4 cups uncooked basmati rice
- 1/2 cup vegetable oil
- 1 tablespoon white sugar
- 1 cup water
- 1 pinch saffron (optional)
- 1 teaspoon ground cinnamon
- 1 teaspoon ground cardamom
- 1 teaspoon black pepper
- 1 teaspoon ground cumin

Directions

Preheat oven to 325 degrees F (165 degrees C). Place rice in a large bowl, rinse, and then soak in cold water for 30 minutes.

In a large skillet, heat 3 tablespoons oil over medium heat. Add carrots and 1 teaspoon sugar; cook, stirring frequently, until tender. Stir in raisins, and continue cooking until the raisins are soft and plump. Remove from heat, and set aside to cool.

Bring a large pot of water to a boil. Strain rice, and then add to boiling water. Cook for about 5 minutes, then strain with a mesh strainer.

In a small saucepan, heat 1/2 cup oil and 1 tablespoon sugar. Cook until sugar dissolves completely, making a syrup. Remove from heat, and cool. Once cool, add 1 cup water, and return to a boil.

Return the rice to pan. Stir in carrots and raisins, and then mix in oil and sugar syrup. Season with saffron, cinnamon, cardamom, black pepper, and cumin. Poke some holes with a spoon all over the rice. Cover, and cook over high heat until you hear crackling noises. Remove from heat.

Bake, covered, in preheated oven for 20 minutes. Remove from oven, and toss rice with a fork.

Fluffy Rice Dessert

Ingredients

1 (0.3 ounce) package sugar-free
cherry gelatin
1 cup boiling water
1 (20 ounce) can unsweetened
crushed pineapple
1 1/2 cups hot cooked rice
1 cup reduced-fat whipped
topping

Directions

In a bowl, dissolve gelatin in boiling water. Drain pineapple, reserving juice; set pineapple aside. Add juice to gelatin; stir in rice. Chill until mixture begins to thicken. Fold in whipped topping and pineapple. Chill for 1 hour.

Wild Rice Pepper Salad

Ingredients

2/3 cup uncooked wild rice
3 cups water
1 cup chopped green pepper
1 cup chopped sweet red pepper
1 cup chopped yellow bell pepper
1/2 cup sunflower kernels
1/3 cup chopped onion
1/3 cup raisins
1/2 cup fat free Italian salad dressing

Directions

In a small saucepan, bring the rice and water to a boil. Reduce heat; cover and simmer for 1 hour or until rice is tender. Drain and place in a bowl. Refrigerate until chilled. Add the remaining ingredients; toss to coat.

Pepper Steak and Rice

Ingredients

1 cup uncooked long-grain white rice
2 cups water
2 tablespoons olive oil
1 medium onion, sliced and separated into rings
1/2 green bell pepper, julienned
1 pound boneless sirloin steak, cut into thin strips
2 cloves garlic, peeled and chopped
1 teaspoon browning sauce
1 tablespoon ground paprika
seasoning salt to taste
ground black pepper to taste
1 1/2 cups water
2 tablespoons cornstarch
1/2 cup water

Directions

Place rice and 2 cups water in a medium saucepan, and bring to a boil. Cover, reduce heat, and simmer 20 minutes.

Heat olive oil in a medium saucepan over medium heat, and saute onion and green bell pepper until tender.

Stir steak, garlic, and browning sauce into the onion and green bell pepper mixture. Season with paprika, seasoning salt, and black pepper. Cook and stir until steak is evenly browned. Mix in 1 1/2 cups water, and bring to a boil.

In a small bowl, dissolve cornstarch in 1/2 cup water. Stir into the boiling steak mixture until thickened. Serve over the cooked rice.

Easy Mexican Rice

Ingredients

1 1/2 cups uncooked brown rice
3 cups water
1 (1 ounce) package taco seasoning mix
1 (15.25 ounce) can kidney beans, drained
1 (15 ounce) can tomato sauce
1 (14.5 ounce) can diced tomatoes, drained
salt and pepper to taste
1/2 cup shredded lettuce

Directions

In a saucepan bring 3 cups water to a boil. Add rice and stir. Reduce heat, cover and simmer for 45 minutes. Remove from heat and let stand for 15 minutes.

Stir in taco seasoning, kidney beans, tomato sauce, diced tomatoes, salt, pepper and lettuce.

Cook over medium heat until heated through.

Canadian Maple Rice Pudding

Ingredients

3/4 cup uncooked short-grain white rice
1 1/2 cups water
2 cups 2% milk
1 teaspoon maple flavored extract
1/2 cup white sugar
1/2 teaspoon ground nutmeg
1/2 teaspoon ground cinnamon
1 pinch ground cloves
1 tablespoon butter

Directions

Combine the rice and water in a saucepan over medium heat. Bring to a boil, and let simmer over low heat for 20 minutes, or until all of the water has been absorbed.

Stir in 1 3/4 cups of the milk, sugar and maple flavoring, bring to a boil, and let simmer over medium heat until thick and creamy, about 15 minutes. Stir in the remaining milk, nutmeg, cinnamon, cloves and butter. Cook stirring over low heat for another 5 minutes. Pour into a casserole dish, or serving bowls, and let stand for 5 minutes before serving. This can be served cold also.

Brown Rice Turkey Soup

Ingredients

1 cup diced sweet red pepper
1/2 cup chopped onion
1/2 cup sliced celery
2 garlic cloves, minced
2 tablespoons butter or stick margarine
3 (14.5 ounce) cans reduced sodium chicken broth
3/4 cup white wine or additional reduced-sodium chicken broth
1 teaspoon dried thyme
1/4 teaspoon pepper
2 cups cubed cooked turkey breast
1 cup instant brown rice
1/4 cup sliced green onions

Directions

In a Dutch oven, saute the red pepper, onion, celery and garlic in butter for 5-7 minutes or until vegetables are tender. Add the broth, wine or additional broth, thyme and pepper. Bring to a boil. Reduce heat; cover and simmer for 5 minutes. Stir in turkey and rice. Bring to a boil; simmer, uncovered, for 5 minutes or until rice is tender. Garnish with green onions.

Spicy Yellow Rice and Smoked Sausage

Ingredients

1 (14 ounce) package Hillshire FarmB® Turkey Smoked Sausage
2 tablespoons olive oil, divided
2 red bell peppers, seeded and cut in thin strips
2 green bell peppers, seeded and cut in thin strips
2 medium onions, sliced
2 garlic cloves, minced
1 (16 ounce) jar chunky salsa
2 teaspoons Italian seasoning
1 (8 ounce) package yellow rice, cooked according to package directions

Directions

Cut sausage into 1/2" slices. Heat 1 tablespoon of oil in large non-stick skillet over medium-high heat until hot. Cook sausage 1-2 minutes per side or until lightly browned. Remove from pan and keep warm.

Add remaining oil to pan with peppers, onions and garlic; cook stirring frequently until vegetables are tender about 7-10 minutes.

Stir in cooked sausage, salsa and Italian seasoning. Bring to a boil, stirring constantly. Serve over prepared yellow rice.

Spanish Rice Dinner

Ingredients

1 pound ground beef
1 (14.5 ounce) can stewed tomatoes
1 (14.5 ounce) can cut green beans, drained
1/2 cup uncooked long grain rice
1 tablespoon dried minced onion
1 tablespoon sugar
1 teaspoon salt
1 teaspoon Worcestershire sauce
1/2 teaspoon ground mustard
1/4 teaspoon garlic powder
1/8 teaspoon pepper
1/8 teaspoon hot pepper sauce

Directions

In a large skillet, cook beef over medium heat until no longer pink; drain. Stir in the remaining ingredients. Bring to a boil. Reduce heat; cover and simmer for 40 minutes or until rice is tender.

Italian Rice

Ingredients

2 garlic cloves, minced
2 teaspoons olive or canola oil
8 cups fresh spinach, chopped
1 tablespoon balsamic vinegar
1/2 teaspoon salt
1/8 teaspoon pepper
2 cups hot cooked rice
1/2 cup chopped roasted sweet red peppers

Directions

In a large nonstick skillet, saute garlic in oil for 1 minute. Stir in spinach. Cover and cook for 3-4 minutes or until tender; drain well. Add the vinegar, salt and pepper. Stir in the rice and red peppers until combined. Cook and stir until heated through.

Chicken with Rice - Pilaffe

Ingredients

1 (4 pound) whole chicken, cut into pieces
3 cups uncooked white rice, rinsed
1/2 cup butter
1 teaspoon salt
1 teaspoon black pepper
1/2 teaspoon poultry seasoning

Directions

Place chicken in a large soup pot and cover with water. Bring to a boil. Stir in the salt, pepper, and poultry seasoning; boil for 1 hour, skimming fat from water occasionally.

Preheat oven to 350 degrees F (175 degrees C).

Melt the butter over low heat in a large skillet. Add the rice and cook, stirring, for 10 minutes. Transfer rice to a large roasting pan. Pour the broth from the chicken into the roasting pan; top with the chicken.

Bake in the preheated oven until rice is cooked, about 30 minutes.

Vegetable Wild Rice

Ingredients

3 1/2 cups chicken broth
2 1/2 cups water
2 cups uncooked wild rice
1/2 teaspoon salt
1/2 teaspoon dried thyme
1/2 teaspoon pepper
1/4 teaspoon dried rosemary,
crushed
1 pound fresh mushrooms, sliced
3/4 cup diced celery
1/2 cup sliced green onions
2 garlic cloves, minced
4 teaspoons vegetable oil

Directions

In a large saucepan, bring broth and water to a boil. add the rice, salt, thyme, pepper and rosemary. Reduce heat; cover and simmer for 60-65 minutes or until rice is tender; drain.

In a large skillet, saute the mushrooms, celery, green onions and garlic in oil. Add the rice; heat through.

Cranberry Rice Dessert

Ingredients

1/4 cup dried cranberries
1/4 cup orange juice
2 tablespoons honey
1 tablespoon butter or margarine,
melted
1/8 teaspoon salt
1/8 teaspoon ground cinnamon
1 cup cooked long-grain rice

Directions

In a bowl, combine the cranberries, orange juice, honey, butter, salt and cinnamon. Stir in the rice. Transfer to a greased 1-1/2 cup baking dish. Cover and microwave on high for 1-1/2 to 1-3/4 minutes or until heated through. Stir mixture before serving.

Wild Rice and Turkey Salad

Ingredients

4 cups torn fresh spinach
2 cups cubed cooked turkey breast
2 cups cooked wild rice
1 medium onion, chopped
1 cup sliced fresh mushrooms
2 medium tomatoes, chopped
1 (2 ounce) jar chopped pimientos, drained
1 (8 ounce) bottle Italian salad dressing

Directions

In a large bowl, combine the first seven ingredients. Add dressing just before serving; toss to coat.

Indian-Style Vegetable Rice

Ingredients

3 tablespoons corn oil
1 onion, finely chopped
1 clove garlic, minced
1/2 cup chopped red bell pepper
3 whole cloves
1 cup long grain rice
4 cups water
1 tablespoon salt, or to taste
1 tablespoon cayenne pepper
1 cup chopped fresh broccoli
1/2 cup corn kernels
1/2 cup fresh green beans, cut into 1 inch pieces
1/2 carrot, chopped
1/4 cup water
1/2 teaspoon ground turmeric
1 1/2 tablespoons ground black pepper
1/4 cup roasted cashews
1/4 cup chopped fresh cilantro

Directions

Heat the corn oil in a large saucepan over medium-high heat. Stir in the onion, garlic, red bell pepper, and whole cloves. Cook and stir until the onion has softened and begun to brown, about 10 minutes. Stir in the rice, and cook for 1 minute, stirring constantly. Add 4 cups of water, salt, and cayenne pepper. Bring to a boil, then reduce heat to medium-low, cover, and simmer until the rice is tender, about 20 minutes.

Meanwhile, place the broccoli, corn, green beans, carrot, and 1/4 cup water into a microwave-safe bowl. Cover, and cook in the microwave at full power until the vegetables are tender, 2 to 4 minutes depending on the microwave. Once the rice has finished cooking, gently stir the vegetables into the rice along with the turmeric, black pepper, and cashews. Sprinkle with cilantro to serve.

Smucker's Chicken Salad with Wild Rice, Pecans,

Ingredients

4 (4 ounce) skinless, boneless chicken breasts
3 1/2 cups cooked wild rice
1 cup sliced green grapes
1 cup sliced green onions (optional)
1/4 cup chopped pecans, toasted (optional)
1 tablespoon grated pecans, toasted (optional)
1 tablespoon grated orange rind
1 cup Smucker's® Sugar Free Orange Marmalade
1/3 cup raspberry vinegar
1/4 teaspoon salt
1/8 teaspoon pepper
CRISCO® Cooking Spray

Directions

Spray a large skillet with Crisco cooking spray: heat over medium-high heat until hot. Add chicken; cook 2 minutes on each side or until lightly browned.

Place chicken in an 11x17-inch baking dish coated with cooking spray. Bake at 450 for 20 minutes or until cooked through. Remove chicken: cook and cut into 1/4-inch strips.

In a large bowl, combine chicken, rice, green onions, and grapes and pecans, if desired. Toss well and set aside. In a small bowl, combine orange rind and next 4 ingredients; stir well. Pour over chicken mixture; toss well.

Serve salad at room temperature, on lettuce-lined plates, if desired.

Ground Beef and Sausage in Red Beans and Rice

Ingredients

6 cups uncooked white rice
1 pound kielbasa sausage
1 teaspoon ground cayenne pepper
2 pounds lean ground beef
1/4 onion, minced
2 (15 ounce) cans kidney beans, drained
1 (15 ounce) can pinto beans, drained
1 (15 ounce) can pork and beans

Directions

Prepare the rice in a large pot according to package directions.

Cut the kielbasa into 1-inch chunks and quarter the chunks. Place in a large skillet over medium-high heat for about 5 to 10 minutes, or until lightly browned. Season with cayenne pepper to taste. Transfer this to the pot with the rice, reserving the grease in the skillet.

In the same skillet over medium-high heat, saute the ground beef for 5 minutes. Stir in the rice, and onion; reduce heat to medium and saute for 5 more minutes. Drain well and add to the pot. Stir the kidney beans, pinto beans, and pork and beans into the pot. Add a little water, if necessary, and simmer over low heat until ready to serve.

Coconut Rice Salad

Ingredients

2 cups basmati rice
1 (10 ounce) can unsweetened coconut milk
2 3/4 cups water
2 large limes, juiced
2 tablespoons peanut butter
1/4 cup sesame oil
1 teaspoon fish sauce
1 teaspoon curry paste
1 clove garlic, crushed
1/4 cup flaked coconut, toasted
1/2 cup raisins
1/4 cup slivered almonds, toasted

Directions

In a saucepan, combine the rice, coconut milk and water. Bring to a boil, then cover and reduce heat to low. Simmer for 15 to 20 minutes, or until the rice has absorbed all of the liquid. Set aside to cool down.

In a small bowl, stir together the lime juice, peanut butter, sesame oil, fish sauce, curry paste and garlic. Taste, and adjust the flavor of the dressing to your liking.

When the rice has cooled, stir in the dressing along with the coconut, raisins and almonds. Refrigerate for at least 1 hour, and up to one day.

Chinese Sausage Fried Rice

Ingredients

- 2 cups uncooked white rice
- 4 cups water
- 4 dried shiitake mushrooms
- 1 cup hot water
- 1/2 pound ground chicken
- 1 tablespoon soy sauce
- 1 teaspoon sesame oil
- 1 pinch white pepper
- 2 tablespoons vegetable oil
- 3 cloves garlic, sliced
- 2 links lop chong (Chinese-style sausage), thinly sliced
- 1 tablespoon dark soy sauce
- 4 green onions, chopped
- 2 eggs, lightly beaten

Directions

Bring the rice and 4 cups of water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Wash and soak the shiitake mushrooms in 1 cup of hot water until softened, about 10 minutes. Slice the mushrooms and set aside, reserving liquid. Season the ground chicken with the soy sauce, sesame oil, and white pepper.

Heat the vegetable oil in a skillet over medium heat. Stir in the garlic and cook until fragrant. Toss in the ground chicken, mushroom, and sausages. Cook and stir until the chicken is crumbly, evenly browned, and no longer pink. Stir in the reserved mushroom liquid, dark soy sauce, green onions, and rice. Cook and stir until the rice is evenly coated with the sauce. Pour the eggs over the rice, stirring until the egg are no longer runny.

Vegetarian Brown Rice Casserole

Ingredients

1 (19 ounce) can ready-to-serve lentil soup
1 cup cooked brown rice
1 (7.75 ounce) can unsalted mixed vegetables, drained
1 large canned roasted red pepper, diced
1/2 cup shredded sharp Cheddar cheese, divided

Directions

Combine soup, rice, mixed vegetables, peppers and 6 tablespoons of the cheddar cheese in a 2-quart, microwave-safe casserole or baking dish. Season with salt and pepper to taste, and level the top of the mixture. Sprinkle with the remaining 2 tablespoons of cheddar cheese.

Cover and cook in a microwave oven at full power until heated through and the cheese has melted (about 5 minutes).

Uncover and cool for 1 minute before serving.

Rice Pudding

Ingredients

1 cup cooked white rice
1 quart milk
1/2 cup white sugar
1/4 teaspoon salt
2 eggs, beaten
1/2 teaspoon vanilla extract
1 teaspoon butter
1 pinch ground nutmeg

Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2 quart baking dish.

In a 2 quart saucepan over medium heat, scald the milk and remove from heat. Add the rice, sugar and salt. Mix well and slowly add the eggs, vanilla, and butter. Pour mixture into a 2 quart baking dish. Sprinkle nutmeg on top. Bake for 40 minutes. Stir pudding after 20 minutes.

Balsamic Brown Rice Salad

Ingredients

2 cups water
1 cup brown rice
1/4 cup diced red onion
1/2 cup diced celery
1/4 cup dried cranberries
1/2 cup balsamic vinaigrette salad dressing
1 tablespoon SPLENDAB® No Calorie Sweetener, Granulated

Directions

In a saucepan, bring water to a boil. Stir in rice, cover, and reduce heat to low. Simmer for 45 to 60 minutes, or until done.

Transfer rice to a serving bowl, and stir in onion, celery, cranberries, salad dressing, and SPLENDAB® Granulated Sweetener. Cover, refrigerate, and serve cold.

Chocolate Rice Pudding

Ingredients

3/4 cup uncooked white rice
1 1/4 cups water
1 1/2 cups milk
1/3 cup white sugar
1 teaspoon vanilla extract
1/3 cup raisins
1 tablespoon butter
2 tablespoons unsweetened
cocoa

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

In the top of a double boiler over simmering water, combine 1 1/2 cups cooked rice, milk, sugar, vanilla, raisins, butter and cocoa. Cook, stirring occasionally, until thickened, 20 to 30 minutes.

Armenian Rice Pilaf

Ingredients

1/2 cup butter
1 1/2 cups uncooked fine egg
noodles
3 cups uncooked long grain white
rice
5 (14.5 ounce) cans chicken broth
4 cubes chicken bouillon

Directions

Melt butter in large saucepan over medium-high heat. Add the egg noodles and stir until they begin to brown, being careful not to burn the butter. Stir in the rice. Continue stirring until rice is coated with butter.

Pour in the chicken broth and add the bouillon cubes. Bring to a boil; reduce heat to low and cover tightly. Cook without uncovering pot until all the liquid has been absorbed, about 20 minutes.

Shrimp Scampi Over Rice

Ingredients

2 tablespoons I Can't Believe It's Not Butter!B® Spread
1 pound uncooked large shrimp, peeled and deveined, tails left on
2 cloves garlic, chopped
2 teaspoons lemon juice
1 (5.4 ounce) package KnorrB® Rice Sidesв„Ÿ - Herb & Butter, prepared according to package directions
1/2 pound cooked green beans

Directions

Season shrimp, if desired, with salt and pepper. Melt 1 tablespoon spread in 12-inch nonstick skillet over medium-high heat and cook shrimp, stirring occasionally, 3 minutes or until shrimp turn pink.

Stir in garlic and cook 30 seconds. Remove skillet from heat and stir in lemon juice and remaining 1 tablespoon spread until spread is melted.

Serve over hot KnorrB® Rice Sidesв„Ÿ - Herb & Butter with green beans.

Fried Rice with Ham

Ingredients

2 tablespoons vegetable oil
4 green onions, chopped
1 cup cubed ham
4 eggs, beaten
1 cup frozen mixed peas and carrots
4 cups cold cooked rice
1 cup bean sprouts
1 teaspoon salt
1/2 teaspoon ground black pepper
3 tablespoons soy sauce

Directions

Heat the vegetable oil in a skillet over medium-high heat. Cook the green onions in the oil for 1 minute. Add the ham, eggs, and the peas and carrot blend to the oil. Cook and stir until the egg is completely cooked. Add the rice and bean sprouts to the egg mixture and stir continually until the rice is heated completely through. Remove from heat; season with salt, pepper, and soy sauce.

Fried Rice with Chicken

Ingredients

3 bacon strips, diced
1/2 pound skinless, boneless
chicken breast halves - cubed
1 medium carrot, chopped
1 celery rib, chopped
2 eggs, beaten
1 1/2 cups cooked rice
2 tablespoons soy sauce

Directions

In a large skillet, cook bacon over medium heat until crisp. Remove to paper towels. In the drippings, saute the chicken, carrots and celery until chicken juices run clear; remove and keep warm. In the same skillet, scramble eggs over medium heat, breaking into small pieces. Stir in the chicken mixture, rice, soy sauce and bacon.

Simple Herb Rice

Ingredients

1/4 cup chopped onion
2 tablespoons butter or margarine
3 chicken bouillon cubes
2 cups boiling water
2 cups instant rice
2 tablespoons dried parsley flakes
1/2 teaspoon rubbed sage
1/4 teaspoon celery salt

Directions

In a skillet, saute onion in butter until tender. Dissolve bouillon in boiling water; add to the skillet. Stir in rice, parsley, sage and celery salt if desired. Bring to a boil. Reduce heat; cover and simmer for 5-8 minutes or until rice is tender.

Rice Pudding II

Ingredients

1 cup water
1 cup uncooked white rice
2 cups white sugar
4 eggs
1 pinch salt
1/4 cup all-purpose flour
1 cup raisins
1 teaspoon vanilla extract
4 cups milk

Directions

In a saucepan bring water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl combine the cooked rice, sugar, eggs and salt. Mix well. Stir in flour, raisins and vanilla. Stir in milk. Pour into 9x13 inch baking dish.

Bake in preheated oven 25 to 30 minutes, until lightly set.

Kathy's Easy Chile Chicken and Rice

Ingredients

1 (10.75 ounce) can condensed cream of chicken soup
1 cup milk
1 cup uncooked long grain white rice
1 (4 ounce) can diced green chile peppers, drained
2 skinless, boneless chicken breast halves - chopped
salt and pepper to taste
1 cup shredded Cheddar cheese (optional)
1 cup frozen peas

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium casserole dish.

Mix the soup, milk, rice, and chile peppers into the casserole dish. Place chicken in the dish. Season with salt and pepper, and top with cheese.

Bake covered 1 hour in the preheated oven. Mix in the peas. Let stand covered 5 minutes before serving.

Rice Surprise

Ingredients

1/3 cup white rice
1 1/2 cups heavy cream
1/3 cup white sugar
1 cup crushed pineapple, drained

Directions

In a saucepan bring salted water to a boil. Add rice, reduce heat, cover and simmer for 20 minutes.

Rinse, drain, and chill the cooked rice.

In a small glass or metal mixing bowl, whip the cream, adding sugar gradually until the cream becomes fluffy. Then, fold the whipped cream and drained pineapple into the chilled, cooked rice. Spoon the mixture into dessert dishes and serve.

Creamy Chicken and Wild Rice Soup

Ingredients

4 cups COLLEGE INN® Chicken Broth
2 cups water
3 cups shredded cooked chicken or turkey
1 (4.5 ounce) package quick cooking long grain and wild rice with seasoning packet
1 cup DEL MONTE® canned peas
1/2 teaspoon salt
1/2 teaspoon ground black pepper
3/4 cup all-purpose flour
1/2 cup butter
2 cups heavy cream

Directions

In a large pot over medium heat, combine broth, water and turkey. Bring just to boiling, then stir in rice, reserving seasoning packet. Cover and remove from heat.

In a small bowl, combine salt, pepper and flour. In a medium saucepan over medium heat, melt butter. Stir in contents of seasoning packet until mixture is bubbly. Reduce heat to low, then stir in flour mixture by tablespoons, to form a roux. Whisk in cream, a little at a time, until fully incorporated and smooth. Cook until thickened, 5 minutes.

Stir cream mixture into broth and rice. Cook over medium heat until heated through, 10 to 15 minutes.

Wild Rice Soup I

Ingredients

1/3 cup wild rice
1 tablespoon vegetable oil
4 cups water
1 onion, chopped
1 stalk celery, finely chopped
1 carrot, finely chopped
1/2 cup margarine
1/2 cup all-purpose flour
3 cups chicken broth
2 cups half-and-half cream
1/2 teaspoon dried rosemary
1 teaspoon salt

Directions

Rinse rice; drain. In a medium saucepan, combine rice, oil, and water; bring to a boil. Reduce heat, cover, and simmer for 30 minutes.

Meanwhile, in a large pot, cook onion, celery, and carrots in butter until vegetables are almost tender. Blend in flour, cook and stir for 2 minutes. Add broth and undrained rice, bring to a boil. Cook and stir until slightly thickened.

Stir in cream, rosemary, and salt. Reduce heat and simmer, uncovered, about 20 minutes or until rice is tender.

Grilled Chicken and Veggies Over Rice

Ingredients

2 tablespoons I Can't Believe It's Not Butter!® Spread, melted
4 teaspoons Italian seasoning
2 1/2 pounds chicken parts
2 medium zucchini and/or yellow squash, sliced diagonally
1 medium onion, cut into 1/2-inch-thick slices
1 medium red bell pepper, quartered
1 (5.7 ounce) package Knorr® Rice Sides® - Cheddar Broccoli, prepared according to package directions

Directions

Blend spread with Italian seasoning in small bowl.

Brush chicken and vegetables with seasoning mixture.

Grill or broil chicken and vegetables, turning occasionally, until chicken is thoroughly cooked and vegetables are tender. Serve chicken and vegetables with hot Knorr® Rice Sides® - Cheddar Broccoli.

Baked Rice (Ross Fil-Forn)

Ingredients

2 cups long grain white rice
1 tablespoon olive oil
1/2 pound lean ground beef
1 1/2 cups canned crushed tomatoes
1 1/4 cups chicken stock
3 bay leaves
salt and black pepper to taste
3 tablespoons chopped fresh basil leaves
1 tablespoon chopped fresh mint leaves
3 eggs
1 cup shredded mozzarella cheese
1/2 cup freshly grated Parmesan cheese

Directions

Heat the olive oil in a skillet over medium heat. Add the ground beef, and cook, stirring to crumble, until evenly browned. Mix in the crushed tomatoes, chicken stock, and bay leaves. Simmer for 25 minutes over low heat.

Meanwhile, place the rice into a saucepan with enough water to cover by one inch. Bring to a boil, and cook for about 10 minutes (halfway), then drain off water.

Preheat the oven to 400 degrees F (200 degrees C).

Remove the bay leaves from the sauce, and mix in the half-cooked rice. Stir in the basil, mint, eggs, and mozzarella cheese; season with salt and pepper. Transfer to a greased baking dish. Sprinkle Parmesan cheese over the top.

Bake for 40 minutes in the preheated oven, or until the rice is tender, and the liquid has been absorbed.

Easy Rice Bread

Ingredients

2 1/4 cups white rice flour
1 cup brown rice flour
2 1/2 teaspoons xanthan gum
1 teaspoon unflavored gelatin
3 tablespoons superfine sugar
1 1/2 teaspoons salt
1 tablespoon egg substitute
1/2 cup dry milk powder
2 1/4 teaspoons active dry yeast
3 eggs
1 teaspoon cider vinegar
3 tablespoons walnut oil
1/2 cup warm water (110 degrees F/45 degrees C)

Directions

To help insure success have all ingredients at room temperature before proceeding. Combine the white rice flour, brown rice flour, xanthan gum, and salt. Mix very well. The flours need to be completely combined.

Combine the gelatin, sugar, egg replacer, milk powder, beaten eggs, vinegar and oil. Beat until well combined.

Combine the flour mixture, egg mixture and yeast together and beat well. A standup mixture works best for this. Add tepid water to dough if mixture is too dry. The dough should be somewhere between a normal bread dough consistency and a batter.

Pour into greased 9x5 inch bread pan and allow to rise in a warm, still place until doubled in bulk. Bake in a preheated oven at 325 degrees F (165 degrees C) until crust is a light to medium brown. Cool ten minutes in the pan, then to room temperature outside the pan before slicing.

Curry Pineapple Fried Rice

Ingredients

- 1 1/2 cups uncooked white rice
- 3 cups water
- 1 tablespoon curry powder
- 2 tablespoons Asian fish sauce
- 2 tablespoons pineapple juice
- 1 tablespoon vegetable oil
- 1 pound boneless chicken meat, cubed
- 1 onion, sliced
- 1 (20 ounce) can pineapple chunks, drained

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Set the cooked rice aside. Mix together curry powder, fish sauce, and pineapple juice in a small bowl.

Heat the vegetable oil in a large skillet or wok over medium-high heat until the oil shimmers, and cook and stir the chicken and onion until the chicken is no longer pink and the onions are translucent, about 5 minutes. Stir in the cooked rice, pineapple chunks, and curry mixture, and cook and stir until the fried rice is hot, 5 to 10 minutes.

Wild Rice Chicken Bake

Ingredients

1 (6 ounce) package long grain
and wild rice mix
2 medium carrots, shredded
3/4 cup frozen peas
1 (8 ounce) can sliced water
chestnuts, drained
1 1/4 cups water
1 (10.75 ounce) can reduced fat
reduced sodium condensed
cream of mushroom soup,
undiluted
6 (4 ounce) skinless, boneless
chicken breast halves
1/8 teaspoon paprika
1/8 teaspoon pepper
1 clove garlic, minced
1 tablespoon olive or canola oil

Directions

In a bowl, combine rice mix with contents of seasoning packet, carrots, peas and water chestnuts. Combine water and soup; pour over rice mixture and mix well. Transfer to a shallow 3-qt. baking dish coated with nonstick cooking spray. Cover and bake at 350 degrees F for 25 minutes.

Meanwhile, sprinkle chicken with paprika and pepper. In a large nonstick skillet, cook chicken and garlic in oil for 5-6 minutes on each side or until lightly browned. Arrange chicken over rice mixture. Cover and bake 10-15 minutes longer or until chicken juices run clear and rice is tender.

Wild Rice with Rosemary and Cashew Stuffing

Ingredients

1 teaspoon olive oil
1/2 cup onion, chopped
1/2 cup chopped fresh mushrooms
1 cup chopped cashews
1 tablespoon chopped fresh rosemary
1 3/4 cups chicken stock
1 cup long grain and wild rice mix

Directions

Heat oil in a skillet over medium heat. Saute onions until tender and translucent. Stir in mushrooms, and saute until soft. Add rosemary, and cook for 1 minute. Stir in cashews, and cook for 1 minute. Transfer to a medium saucepan.

Pour in chicken stock, and stir in rice. Cover, and bring to a boil. Reduce heat, and simmer until water is absorbed. Remove from heat, and let stand for 5 minutes. Stuff into the cavity of a small roasting chicken.

Curried Chicken with Rice

Ingredients

2 1/2 pounds cut up chicken pieces
3 tablespoons olive oil
3 tablespoons curry powder
1 (12 ounce) jar chutney
1 red bell pepper, thinly sliced
1 lime, cut into wedges
1/8 cup chopped green onion for topping
1/4 cup chopped peanuts

Directions

Rinse chicken and pat dry. In a large skillet heat oil until almost hot. Add chicken, skin side down. Brown chicken until lightly browned on both sides. Add curry powder, chutney and red bell pepper. Simmer 30 minutes over medium low heat. Top chicken with lime wedges, chopped scallions and peanuts. Serve immediately.

Brown Rice Veggie Stir-Fry

Ingredients

2 tablespoons water
2 tablespoons reduced-sodium soy sauce
1 tablespoon olive oil
1 cup sliced zucchini
1 cup shredded cabbage
1/2 cup sliced fresh mushrooms
1/2 cup chopped onion
1 cup cooked brown rice
1/4 cup diced fresh tomato
1/4 cup grated carrot
2 tablespoons slivered almonds

Directions

In a large skillet or wok, combine the water, soy sauce and oil. Add the zucchini, cabbage, mushrooms and onion; stir-fry for 4-5 minutes or until crisp-tender. Add the rice, tomato and carrot; stir-fry for 2-3 minutes or until heated through. Sprinkle with almonds.

Turkey Fried Rice

Ingredients

2 cups reduced sodium chicken broth
1 cup uncooked brown rice
2 cups cubed cooked turkey breast
3 tablespoons reduced-sodium soy sauce
1 egg, lightly beaten
1 small onion, chopped
1/4 cup chopped green pepper
1/4 cup chopped celery
1 tablespoon canola oil
1 cup shredded romaine lettuce

Directions

In a saucepan, bring broth to a boil. Stir in rice. Reduce heat; cover and simmer for 45-50 minutes or until liquid is absorbed and rice is tender. Remove from the heat; cool. Cover and refrigerate overnight.

In a bowl, combine turkey and soy sauce; cover and refrigerate. In a large nonstick skillet, cook and stir the egg over medium heat until completely set. Remove and set aside. In the same skillet, saute onion, green pepper and celery in oil until tender. Add rice and turkey; cook and stir over medium heat for 6-8 minutes. Add lettuce and reserved egg; cook and stir for 1-2 minutes. Serve immediately.

Beefy Spanish Rice

Ingredients

- 1 cup uncooked brown rice
- 1 pound ground beef
- 1 medium onion, chopped
- 1 (28 ounce) can stewed tomatoes
- 1 teaspoon celery salt
- 1 teaspoon salt
- 1 teaspoon honey
- 1/2 teaspoon garlic salt
- 1/2 teaspoon pepper
- 1 cup shredded Cheddar cheese

Directions

Cook rice according to package directions. Meanwhile, in a skillet, cook beef and onion over medium heat until meat is no longer pink; drain. Stir in tomatoes, seasonings and rice. Transfer to a greased 2-qt. baking dish. Cover and bake at 350B°: for 50-55 minutes. Sprinkle with cheese. Bake, uncovered, 5-10 minutes longer or until cheese is melted.

Eastern Rice Salad

Ingredients

3/4 cup long-grain white rice
1 cup fresh sliced mushrooms
1/2 cup chopped green bell pepper
1/2 cup chopped red bell pepper
1 cup salted cashew pieces
1 cup chopped green onions
1/2 pound fresh bean sprouts
2 1/2 ounces fresh spinach
3 stalks celery, chopped
1/2 cup vegetable oil
1/4 cup soy sauce
1 teaspoon chopped fresh parsley
1/2 teaspoon crushed garlic

Directions

In a saucepan bring 1 1/2 cups salted water to a boil. Add 3/4 cup rice, reduce heat, cover and simmer for 20 minutes. Refrigerate rice until chilled.

Combine the chilled cooked rice, mushrooms, green peppers, red peppers, cashews, green onions, bean sprouts, spinach and celery in a large bowl.

Blend the vegetable oil, soy sauce, parsley and crushed garlic in a separate bowl.

Pour the dressing over the salad 1 hour before serving and toss well.

Beefy Spanish Rice

Ingredients

2 tablespoons vegetable oil
1 cup uncooked converted white rice
1/2 cup chopped onion
1/2 cup chopped green bell pepper
1 pound ground beef
1 cup canned corn
1 (6 ounce) can tomato sauce
1/2 cup ketchup
1 cup water
salt and pepper to taste
garlic powder to taste

Directions

In a large saucepan over medium heat, heat the oil. Add the rice, onion and bell pepper and saute for 5 minutes, or until onions are tender. Add the ground beef and saute until browned. Drain excess oil and fat.

Add the corn, tomato sauce, ketchup and water. Reduce heat to low, cover and simmer for 20 minutes or until rice is cooked, stirring occasionally. Season with salt, pepper and garlic powder to taste.

Vegetable Feta Rice

Ingredients

1 1/2 cups uncooked long-grain white rice
3 cups water
1 cup chopped red onion
1 cup chopped celery
1 cup chopped cucumber
4 ounces feta cheese
1 tablespoon olive oil
2 tablespoons red wine vinegar

Directions

Place rice and water in a medium-size pot. Bring water to a boil, when boiled reduce heat to a simmer, cover pot and let rice cook until tender.

In a large mixing bowl, combine red onion, celery, and cucumber. Crumble the feta into the bowl. Cover the vegetable mixture with cooked rice, cover and let sit for 5 minutes.

Toss vegetable and feta with oil and vinegar, and serve.

Fantastic Green Rice Dish

Ingredients

1 cup uncooked white rice
1/2 cup shredded Cheddar
cheese
1 small onion, grated
2 eggs, beaten
1/4 cup butter, softened
1 cup fresh parsley
1 1/2 cups milk

Directions

Preheat oven to 250 degrees F (120 degrees C).

In a saucepan bring 2 cups of water to a boil. Add rice and stir. Reduce heat, cover and simmer for 20 minutes.

To the cooked rice add cheese, onion, eggs and butter. Mix well and gently stir in parsley and milk. Transfer to a 2 quart casserole dish.

Bake in preheated oven for 1 1/2 hours.

Creamy Chicken Rice Soup

Ingredients

1/2 cup chopped carrot
1/3 cup finely chopped onion
1/3 cup chopped celery
2 tablespoons butter or stick margarine
1/4 cup all-purpose flour
2 (14.5 ounce) cans reduced sodium chicken broth
2 cups cooked long-grain rice
1 cup cubed cooked chicken
1/2 teaspoon salt
1/4 teaspoon pepper
1/8 teaspoon garlic powder
1 cup 2% milk
2 tablespoons lemon juice
1 tablespoon white wine

Directions

In a large saucepan, saute the carrot, onion and celery in butter until tender. Stir in flour until blended. Gradually stir in broth. Add the rice, chicken, salt, pepper and garlic powder; bring to a boil. Reduce heat; cover and simmer for 10-15 minutes or until vegetables are tender. Reduce heat to low. Stir in the milk, lemon juice and wine if desired. Cook and stir for 5 minutes or until heated through.

Rice Salad with Prosciutto and Artichokes

Ingredients

2 tablespoons white wine vinegar
3 tablespoons lemon juice
2 teaspoons Dijon mustard
2 tablespoons extra-virgin olive oil
4 cups cold, cooked white rice
1 (12 ounce) jar marinated artichoke hearts, drained and halved
3 ounces diced prosciutto
3 tablespoons minced fresh parsley
3 tablespoons chopped fresh basil
4 green onions, minced
1/4 cup freshly grated Parmesan cheese
pepper to taste

Directions

Whisk together vinegar, lemon juice, Dijon mustard, and olive oil in a small bowl until blended; set aside. In a large bowl, toss rice together with artichokes, prosciutto, parsley, basil, green onions, and Parmesan cheese. Pour in dressing and stir to mix. Season to taste with pepper. Serve either chilled or at room temperature.

White Rice Bread

Ingredients

1 cup water (70 degrees to 80 degrees)
1 tablespoon sugar
4 1/2 teaspoons butter or margarine
1 teaspoon salt
3 cups bread flour
2 1/4 teaspoons active dry yeast
1 cup cooked white rice, cooled

Directions

In bread machine pan, place the first six ingredients in order suggested by manufacturer. Select basic bread setting. Choose crust color and loaf size if available. Bake according to bread machine directions (check dough after 5 minutes of mixing; add 1 to 2 tablespoons of water or flour if needed).

Pat rice with paper towels until dry. Just before the final kneading (your machine may audibly signal this), add rice.

Chicken Rice Casserole

Ingredients

2 cups cubed, cooked chicken
2 cups cooked rice
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (8 ounce) can sliced water chestnuts, drained
1 (4.5 ounce) jar sliced mushrooms, drained
2 celery ribs, thinly sliced
3/4 cup mayonnaise*
1 tablespoon chopped onion
1 tablespoon lemon juice
1/2 teaspoon salt
1/3 cup crushed saltines
1 tablespoon butter or margarine, melted

Directions

In a bowl, combine the first 10 ingredients. Transfer to a greased 2 -1/2-qt. baking dish. Combine the cracker crumbs and butter; sprinkle over the top. Bake, uncovered, at 350 degrees F for 30-35 minutes or until bubbly.

Mexican Vegetable Rice

Ingredients

2 tablespoons canola oil
1 cup diced onion
2 teaspoons minced garlic
1 1/2 cups white rice
1 1/2 teaspoons salt
3/4 teaspoon cayenne pepper
3 cups vegetable stock
1 (10 ounce) package frozen
mixed peas and carrots, thawed
1 1/2 cups tomatoes, deseeded
and diced
2 tablespoons chopped fresh
parsley
2 green onions, chopped

Directions

In a large saute pan, saute onion, garlic, and rice in canola oil until onion is soft and rice is opaque. Add salt, cayenne pepper, and vegetable stock to the pan. Bring the liquid to a boil. Cover the pan and reduce heat to low, simmer for 20 minutes or until all of the liquid is absorbed.

Add vegetables and tomatoes. Cover pan and allow to sit for 5 minutes. Turn off heat. Sprinkle top of rice with parsley and green onions.

Eggplant and Mushrooms with Wild Rice

Ingredients

3 tablespoons butter
3 tablespoons olive oil, divided
1 large eggplant, peeled and cubed
1 medium onion, chopped
8 ounces fresh mushrooms, sliced
1/2 teaspoon minced garlic
1/2 teaspoon salt
1/4 teaspoon ground black pepper
1 teaspoon Italian seasoning
1 cup chicken broth
1 (10.75 ounce) can condensed cream of mushroom soup
1/2 cup half-and-half or light cream
1 cup cooked wild rice

Directions

Heat butter and 1 tablespoon of olive oil in a large skillet. Add the eggplant, and fry until tender, about 5 minutes. Remove eggplant from the skillet, and keep warm.

Add the remaining 2 tablespoons of olive oil to the skillet, and fry the onion and mushrooms until tender, about 5 minutes. Return the eggplant to the pan, and season with garlic, salt, pepper, and Italian seasoning. Cook and stir for one minute to blend the flavors.

Stir in the chicken broth, and simmer for about 5 minutes, until most of the liquid is reduced or absorbed. Stir in cream of mushroom soup, half-and-half cream, and cooked wild rice. Simmer over low heat for 15 minutes, stirring occasionally. Taste and adjust seasoning with salt and pepper if desired.

Vegan Curried Rice

Ingredients

2 tablespoons olive oil
1 tablespoon minced garlic
black pepper to taste
1 tablespoon ground cumin, or to taste
1 tablespoon ground curry powder, or to taste
1 tablespoon chili powder, or to taste
1 cube vegetable bouillon
1 cup water
1 tablespoon soy sauce
1 cup uncooked white rice

Directions

Heat olive oil in a medium saucepan over low heat. Sweat the garlic; when the garlic becomes aromatic, slowly stir in pepper, cumin, curry powder and chili powder. When spices begin to fry and become fragrant, stir in the bouillon cube and a little water.

Increase heat to high and add the rest of the water and the soy sauce. Just before the mixture comes to a boil, stir in rice. Bring to a rolling boil; reduce heat to low, cover, and simmer 15 to 20 minutes, or until all liquid is absorbed.

Remove from heat and let stand 5 minutes.

Peas Rice

Ingredients

1 cup basmati rice
1 tablespoon butter or margarine
2 whole cloves
1 (2 inch) piece cinnamon stick
1 serrano pepper, chopped
1 teaspoon minced fresh ginger root
1/4 cup green peas
salt to taste
1/4 teaspoon white sugar
2 cups water

Directions

Wash and drain the rice.

Heat a saucepan over a medium heat. Add butter or margarine and let melt. Stir in cloves, cinnamon, Serrano chile, and ginger. Saute briefly. Mix in rice and stir to coat it evenly. Stir in peas, salt, and sugar. Pour in water and bring the water to a boil.

Reduce heat to simmer and let rice cook covered for 15 to 20 minutes; or until rice is tender.

California-Style Spanish Rice

Ingredients

4 bacon strips, diced
3/4 cup chopped onion
2 tablespoons olive oil
1 cup uncooked long grain rice
1 (14.5 ounce) can beef broth
1 cup diced green pepper
1 cup diced sweet red pepper
1 (14.5 ounce) can stewed tomatoes

Directions

In a large skillet, cook bacon until crisp; remove to paper towels. Drain, reserving 2 tablespoons drippings. In the drippings, saute onion until tender. Remove and set aside.

In the small skillet, heat oil over medium heat. Add rice; cook and stir until golden brown. Reduce heat; stir in broth. Cover and simmer for 20 minutes. Stir in the bacon, onion, peppers and tomatoes. Cover and simmer 25-30 minutes longer or until rice is tender and most of the liquid is absorbed.

Sweet Rice

Ingredients

1 cup uncooked long-grain white rice
2 tablespoons unsalted butter
2 cups water
2 cups whole milk
1 tablespoon all-purpose flour
1/3 cup white sugar
1 egg
1 1/2 teaspoons vanilla extract
1 cup whole milk
2/3 cup heavy cream
1/2 cup raisins (optional)
1/2 teaspoon ground cinnamon

Directions

Bring the rice, butter, and water to a boil in a large saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Whisk together 2 cups of milk, flour, sugar, egg, and vanilla extract in a bowl, and pour the milk mixture over the cooked rice. Stir to combine, and simmer over low heat for 15 minutes. Stir in 1 cup whole milk, the cream, raisins, and cinnamon until thoroughly mixed, and allow to cool for a few minutes. Serve warm or cold.

Duck and Yellow Rice

Ingredients

4 cups uncooked jasmine rice
15 cloves garlic, minced
1 tablespoon whole peppercorns
2 teaspoons salt
1 tablespoon yellow curry powder
1 teaspoon ground turmeric
(optional)
2 tablespoons soy sauce
1 (4 pound) duck, boned
5 tablespoons vegetable oil
6 1/2 cups water
6 small green onion, thinly sliced

Directions

In a large bowl, soak rice in cold water to soak while preparing the rest of the recipe.

In a small bowl, using the back of a spoon, smash into a paste the garlic, pepper, salt, curry, and turmeric. Drizzle in the soy sauce as you continue to smash. Set spice aside.

Cut the duck into a dozen pieces, removing the fat and thick skin.

Drain soaking rice, and set aside. Heat 2 tablespoons vegetable oil in a wide pot over medium-high heat, stir in the spice paste, and cook for 30 seconds. Stir in duck pieces; cook about 10 minutes, stirring frequently until lightly browned. Pour in 2 cups water, bring to a boil, and simmer 10 minutes. Pour in remaining water and vegetable oil; return contents to boil. Add rice to pot. Water should cover the rice by 1/2 inch. Return to a boil and cook, covered tightly, 15 to 20 minutes, until rice is tender.

Remove pot from heat. Let stand, covered, 5 to 10 minutes. Turn out onto serving platter, and garnish with green onions.

Fiesta Chicken and Rice Wraps

Ingredients

1 (10.75 ounce) can Campbell's® Condensed Cream of Chicken Soup or Campbell's® Condensed 98% Fat Free Cream of Chicken Soup
1 cup Pace Thick & Chunky Salsa Mild,Med,Hot CAM
1/2 cup water
1 cup uncooked instant white rice
2 cups cubed cooked chicken
4 flour tortillas (10-inch)

Directions

Mix soup, salsa and water in saucepan. Heat to a boil.

Stir in rice and chicken. Cover and remove from heat. Let stand 5 min.

Spoon about 1 cup chicken mixture down center of each tortilla. Fold tortilla around filling.

Fiesta Cheese Rice

Ingredients

3 cups uncooked instant rice
3 cups water
1 (10 ounce) can diced tomatoes
with green chilies, undrained
1 tablespoon chicken bouillon
granules
3/4 cup sour cream
1 1/2 cups shredded Cheddar
cheese, divided

Directions

In a bowl, combine the rice, water, tomatoes and bouillon; mix well. Pour into a greased 2-qt. microwave-safe dish. Cover and microwave on high for 10 minutes. Stir in the sour cream and 1/2 cup of cheese; mix well. Sprinkle with the remaining cheese. Cover and microwave for 1 minute or until cheese is melted.

Easy Peasy Rice Bake

Ingredients

2 cups uncooked long grain white rice
6 cups water
2 (14 ounce) cans chicken broth
2 (15 ounce) cans sweet peas, drained
1 (8 ounce) package shredded Cheddar cheese
1 cup crushed buttery round crackers

Directions

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch casserole dish.

Bring rice and water to a boil in a pot. Cover, reduce heat to low, and simmer 15 minutes.

Stir 1 can chicken broth and the peas into rice. Cover, and continue cooking 5 minutes. Transfer to prepared casserole dish. Pour remaining broth over rice mixture. Sprinkle evenly with cheese and top with crushed crackers.

Bake 40 minutes in the preheated oven, until bubbly and golden brown.

Chicken and Rice Soup I

Ingredients

3/4 cup chopped celery
3/4 cup finely diced onion
1 cup uncooked white rice
2 cubes chicken bouillon
2 1/2 cups water
1/2 cup butter, melted
4 tablespoons all-purpose flour
2 cups milk
1 1/2 cups chopped, boiled chicken
1 cup milk
ground black pepper to taste

Directions

Cook celery, onion, rice, bouillon, and water about 20 minutes or until most of the water is absorbed by the rice. Remove from the heat.

Make a cream base: Combine butter and flour in a small skillet, making a paste. Add 2 cups milk and stir to make a smooth sauce.

Add cream base to the rice mixture. Add chicken and 1 cup milk. If the soup seems thick, add more milk. Add pepper to taste and serve hot.

Wild Rice Bread

Ingredients

2 (.25 ounce) packages active dry yeast
4 1/2 cups warm water (110 degrees to 115 degrees F), divided
8 tablespoons sugar, divided
1/2 cup molasses
1/2 cup vegetable oil
2 tablespoons salt
1 1/2 cups cooked wild rice
14 cups all-purpose flour

Directions

In a mixing bowl, dissolve yeast in 1 cup warm water. Add 1 tablespoon sugar; let stand for 5 minutes. Add the molasses, oil, salt and remaining water and sugar; mix well. Add wild rice. Stir in enough flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/2 hours.

Punch dough down. Cover and let rise until doubled, about 1 hour. Punch dough down. Turn onto a lightly floured surface; divide into five portions. Shape each into a loaf. Place in five greased 9-in. x 5-in. 3-in. loaf pans. Cover and let rise until doubled, about 1 hour.

Bake at 375 degrees F for 25-35 minutes or golden brown. Remove from pans to wire racks to cool.

Orzo and Wild Rice Salad

Ingredients

1/2 cup wild rice
2 cups water
1 cup orzo pasta
3 tablespoons chopped red onion
3 tablespoons dried currants
2 tablespoons corn kernels,
drained
3 tablespoons diced yellow bell
pepper
3 tablespoons diced red bell
pepper
3 tablespoons diced green bell
pepper
2 tablespoons chopped fresh basil
1/2 teaspoon salt
1/2 teaspoon ground black
pepper
2 tablespoons white balsamic
vinegar
1 1/2 tablespoons honey
3/4 teaspoon Dijon mustard
1/4 teaspoon minced garlic
1/8 teaspoon pepper
1 1/2 teaspoons chopped fresh
basil
1/4 cup canola oil
1/4 cup extra-virgin olive oil

Directions

Bring the wild rice and water to a boil in a saucepan. Reduce heat to medium-low, cover, and simmer until the rice is tender but not mushy, 20 to 45 minutes depending on the variety of wild rice. Drain off any excess liquid, fluff the rice with a fork, and cook uncovered 5 minutes more. Once finished, spread into a shallow dish, and refrigerate until cold.

Bring a large pot of lightly salted water to a boil. Add the orzo pasta, and cook until al dente, 7 to 8 minute. Drain, rinse with cold water, and chill.

Place the chilled rice and orzo into a large mixing bowl. Stir in the red onion, currants, corn, yellow bell pepper, red bell pepper, and green bell pepper. Season with 2 tablespoons basil, salt, and 1/2 teaspoon pepper. In a separate bowl, whisk together the vinegar, honey, mustard, garlic, 1/8 teaspoon pepper, and 1 1/2 teaspoons basil. Slowly whisk in the canola and olive oils until emulsified. Stir the dressing into the pasta, and refrigerate 2 hours before serving.

Crispy Corn and Rice Treats

Ingredients

1 (6 ounce) package semisweet chocolate chips
1/2 cup peanut butter
1/3 cup butter
1 (12 ounce) package crispy corn and rice cereal
2 cups confectioners' sugar, sifted

Directions

In a medium saucepan over medium low heat, melt together semisweet chocolate chips, peanut butter and butter.

Place crispy corn and rice cereal in a large bowl. Pour the chocolate chip mixture over the cereal. Sift confectioners' sugar into the mixture. Cover bowl and shake vigorously until all cereal is fully coated. Allow the mixture to cool slightly before serving.

Salsa Chicken Rice Casserole

Ingredients

1 1/3 cups uncooked white rice
2 2/3 cups water
4 skinless, boneless chicken breast halves
2 cups shredded Monterey Jack cheese
2 cups shredded Cheddar cheese
1 (10.75 ounce) can condensed cream of chicken soup
1 (10.75 ounce) can condensed cream of mushroom soup
1 onion, chopped
1 1/2 cups mild salsa

Directions

Place rice and water in a saucepan, and bring to a boil. Reduce heat to low, cover, and simmer for 20 minutes.

Meanwhile, place chicken breast halves into a large saucepan, and fill the pan with water. Bring to a boil, and cook for 20 minutes, or until done. Remove chicken from water. When cool enough to handle, cut meat into bite-size pieces.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.

In a medium bowl, combine Monterey Jack and Cheddar cheeses. In a separate bowl, mix together cream of chicken soup, cream of mushroom soup, onion, and salsa. Layer 1/2 of the rice, 1/2 of the chicken, 1/2 of the soup and salsa mixture, and 1/2 of the cheese mixture in prepared dish. Repeat layers, ending with cheese.

Bake in preheated oven for about 40 minutes, or until bubbly.

Indian Style Basmati Rice

Ingredients

- 1 1/2 cups basmati rice
- 2 tablespoons vegetable oil
- 1 (2 inch) piece cinnamon stick
- 2 pods green cardamom
- 2 whole cloves
- 1 tablespoon cumin seed
- 1 teaspoon salt, or to taste
- 2 1/2 cups water
- 1 small onion, thinly sliced

Directions

Place rice into a bowl with enough water to cover. Set aside to soak for 20 minutes.

Heat the oil in a large pot or saucepan over medium heat. Add the cinnamon stick, cardamom pods, cloves, and cumin seed. Cook and stir for about a minute, then add the onion to the pot. Saute the onion until a rich golden brown, about 10 minutes. Drain the water from the rice, and stir into the pot. Cook and stir the rice for a few minutes, until lightly toasted. Add salt and water to the pot, and bring to a boil. Cover, and reduce heat to low. Simmer for about 15 minutes, or until all of the water has been absorbed. Let stand for 5 minutes, then fluff with a fork before serving.

PHILLY Smothered Chicken with Brown Rice

Ingredients

4 slices bacon, chopped
4 small boneless skinless chicken breasts
4 large carrots, thinly sliced
1 large onion, chopped
1 cup 25%-less-sodium chicken broth, divided
1/4 cup PHILADELPHIA Cream Cheese Spread
3 cups hot cooked brown rice

Directions

Cook and stir bacon in large nonstick skillet on medium heat 5 minutes or until crisp. Remove bacon from skillet; drain on paper towels. Discard drippings from skillet.

Add chicken to skillet; cook 5 to 6 minutes on each side or until golden brown on both sides and done (170 degrees F). Transfer chicken to plate; cover to keep warm. Add vegetables and 1/2 cup broth to skillet; cover and simmer 10 minutes or until vegetables are tender.

Stir in broth and cream cheese; cook, uncovered, 2 minutes or until cream cheese is melted and sauce is thickened, stirring frequently. Return chicken to skillet; cook 2 minutes or until heated through. Spoon rice onto serving plate; top with chicken, sauce and bacon.

Fried Rice with Marmite®

Ingredients

1 cup uncooked white rice
2 cups water
1/2 pound ground chicken
1/2 tablespoon light-colored soy sauce
ground white pepper
1 tablespoon vegetable oil
1 clove garlic, minced
2 bok choy stalks, chopped
2 eggs, lightly beaten
2 tablespoons light soy sauce
1 tablespoon yeast extract spread (such as Marmite®)
white pepper to taste

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. If possible, cook the rice a day beforehand and leave it overnight in the fridge or cook it a couple of hours before you are ready to use it and leave it to cool.

Combine the chicken, 1/2 tablespoons soy sauce, and pepper in a bowl. Set aside.

Heat 1 tablespoon of oil in a frying pan or a wok on high heat and fry the garlic and chicken until brown, making sure to break the chicken up into bits as you go along. Add the bok choy, cooled rice, and pepper. Stir for a minute.

Reduce the heat to medium; make a hole in the middle of the frying pan and pour the egg into the hole. Add more oil if necessary. Cook for a minute until the egg starts to set, cover the top of the egg with the rice and cook for half a minute more; stir.

Stir in 2 tablespoons soy sauce; then stir in the yeast extract spread. When everything has turned a slightly brownish color, add some pepper to taste. Give it a final quick stir, make sure that the chicken is cooked thoroughly, and serve.

Vegetable Fried Rice

Ingredients

3 cups water
1 1/2 cups quick-cooking brown rice
2 tablespoons peanut oil
1 small yellow onion, chopped
1 small green bell pepper, chopped
1 teaspoon minced garlic
1/4 teaspoon red pepper flakes
3 green onions, thinly sliced
3 tablespoons soy sauce
1 (8 ounce) can baby peas, drained
2 teaspoons sesame oil
1/4 cup roasted peanuts

Directions

In a saucepan bring water to a boil. Stir in rice. Reduce heat, cover and simmer for 20 minutes.

Meanwhile, heat peanut oil in a large skillet or wok over medium heat. Add onions, bell pepper, garlic and pepper flakes, to taste. Cook 3 minutes, stirring occasionally. Increase heat to medium-high and stir in cooked rice, green onions and soy sauce. Stir-fry for 1 minute. Add peas and cook 1 minute more. Remove from heat. Add sesame oil and mix well. Garnish with peanuts, if desired.

Cheesy Green Chili Rice

Ingredients

1 large onion, chopped
2 tablespoons butter or margarine
4 cups hot cooked long-grain rice
2 cups sour cream
1 cup small curd cottage cheese
1/2 teaspoon salt
1/8 teaspoon pepper
2 (4 ounce) cans chopped green
chilies, drained
2 cups shredded Cheddar cheese

Directions

In a large skillet, cook onion in butter until tender. Remove from the heat. Stir in the rice, sour cream, cottage cheese, salt and pepper. Spoon half of the mixture into a greased 11-in. x 7-in. x 2-in. baking dish. Top with half of the chilies and cheese. Repeat layers. Bake, uncovered, at 375 degrees F for 20-25 minutes or until heated through and bubbly.

Perfect Sushi Rice

Ingredients

2 cups uncooked glutinous white rice (sushi rice)
3 cups water
1/2 cup rice vinegar
1 tablespoon vegetable oil
1/4 cup white sugar
1 teaspoon salt

Directions

Rinse the rice in a strainer or colander until the water runs clear. Combine with water in a medium saucepan. Bring to a boil, then reduce the heat to low, cover and cook for 20 minutes. Rice should be tender and water should be absorbed. Cool until cool enough to handle.

In a small saucepan, combine the rice vinegar, oil, sugar and salt. Cook over medium heat until the sugar dissolves. Cool, then stir into the cooked rice. When you pour this in to the rice it will seem very wet. Keep stirring and the rice will dry as it cools.

Red Beans and Rice with SPAM®

Ingredients

3 cups uncooked white rice
3 cups water

1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cubed
3 (15 ounce) cans kidney beans, with liquid
1/4 cup butter
1/8 teaspoon dried onion flakes

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Stir together the luncheon meat, kidney beans with liquid, butter, and onion flakes in a large saucepan. Bring to a simmer over medium-high heat, then reduce heat to medium-low, cover, and simmer 15 minutes, stirring occasionally. Spoon the beans over the cooked rice to serve.

Rice Pudding

Ingredients

2 quarts whole milk
3/4 cup long-grain rice
3 eggs
1/2 cup white sugar
1 cup whole milk
1 teaspoon vanilla extract
3/4 cup raisins
1 tablespoon ground cinnamon

Directions

Pour 2 quarts milk into a large saucepan and bring to a boil over medium heat. Reduce heat to low, then mix in rice and simmer uncovered for 20 minutes, stirring frequently and skimming surface of milk as needed.

In a medium bowl, whisk together eggs, sugar, milk, and vanilla extract. Slowly pour into rice mixture while stirring vigorously. Allow mixture to boil and thicken, approximately 10 minutes, while stirring constantly.

Remove from heat and stir in raisins. Pour mixture into a 9x13 pan and sprinkle cinnamon over top. Allow to cool uncovered in refrigerator for a few hours, until pudding is chilled and firm. Cover with plastic wrap when cool.

Island-Style Fried Rice

Ingredients

1 1/2 cups uncooked jasmine rice
3 cups water
2 teaspoons canola oil
1 (12 ounce) can fully cooked luncheon meat (such as SPAM®), cubed
1/2 cup sliced Chinese sweet pork sausage (lup cheong)
3 eggs, beaten
2 tablespoons canola oil
1 (8 ounce) can pineapple chunks, drained
3 tablespoons oyster sauce
1/2 cup chopped green onion

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Let the rice cool completely.

Heat 2 teaspoons of oil in a skillet over medium heat, and brown the luncheon meat and sausage. Set aside, and pour the beaten eggs into the hot skillet. Scramble the eggs, and set aside.

Heat 2 tablespoons of oil in a large nonstick skillet over medium heat, and stir in the rice. Toss the rice with the hot oil until heated through and beginning to brown, about 2 minutes. Add the garlic powder, toss the rice for 1 more minute to develop the garlic taste, and stir in the luncheon meat, sausage, scrambled eggs, pineapple, and oyster sauce. Cook and stir until the oyster sauce coats the rice and other ingredients, 2 to 3 minutes, stir in the green onions, and serve.

Almond Chicken and Rice

Ingredients

1 cup uncooked long grain rice
1 (3 1/2) pound broiler-fryer chicken, cut up
1 (10.75 ounce) can condensed cream of mushroom soup, undiluted
1 cup milk
1 celery rib, chopped
1/2 cup chopped onion
2 tablespoons minced fresh parsley
1/4 teaspoon salt
1/4 teaspoon pepper
1/2 cup slivered almonds, divided

Directions

Place the rice in a greased 13-in. x 9-in. x 2-in. baking dish; top with chicken. In a bowl, combine soup, milk, celery, onion, parsley, salt, pepper and 1/4 cup of almonds. Pour over chicken. Cover and bake at 350 degrees F for 45 minutes. Sprinkle with remaining almonds. Bake, uncovered, 15 minutes longer or until meat juices run clear.

Chicken Long Rice Soup

Ingredients

3 pounds chicken leg quarters
3 (32 ounce) cartons low-sodium chicken broth
1 tablespoon Hawaiian sea salt
1 (1/2 inch) piece fresh ginger root, sliced

1 large Maui sweet onion, cubed
1 (8 ounce) package long rice noodles (rice vermicelli)
1 bunch green onions, thinly sliced
1 small head bok choy, chopped

Directions

Place chicken, chicken broth, salt, and ginger into a large pot. Bring to a boil over high heat, then reduce heat to medium-low and simmer until the chicken is tender and no longer pink, about 35 minutes. Remove chicken, and strain broth into a new pot. Discard the solids.

Fill a bowl with hot tap water. Add the long rice noodles, and let sit for 30 minutes to soften.

Stir onion into the broth, and bring to a boil, then reduce heat to medium-low. Meanwhile, remove the skin and bones from the chicken and discard. Roughly chop the meat and set aside. Add the noodles, chicken meat, green onion and bok choy; simmer until noodles are tender.

After the noodles have sat for 30 minutes, stir in the chicken meat, green onion, and bok choy. Reheat and serve.

Broccoli and Rice

Ingredients

1 (10 ounce) package frozen
chopped broccoli
1 cup cooked long-grain rice
1/2 teaspoon celery salt
1 1/2 cups cubed process
American cheese

Directions

Cook broccoli according to package directions; drain. Stir in rice and celery salt. Stir in cheese until melted. Serve immediately.

Orange Vinaigrette Brown Rice Salad

Ingredients

1 1/2 cups uncooked brown rice
3 cups water
2/3 cup orange juice
2 tablespoons vegetable oil
2 tablespoons balsamic vinegar
2 tablespoons honey
2 teaspoons orange zest
1/2 teaspoon salt
1 1/2 cups spinach leaves,
packed
2 large orange, peeled, sectioned,
and cut into bite-size
1/3 cup slivered red onion

Directions

In a large saucepan combine rice and water. Cook over high heat until mixture boils. Reduce heat to low, cover and cook for 45 to 60 minutes or until rice has absorbed all liquid.

Meanwhile, in a small bowl whisk the orange juice, oil, balsamic vinegar, honey, orange zest and salt. Pour dressing over hot cooked rice and mix well. Cover and chill until cold.

Just before serving stir the spinach leaves, oranges and onion into the rice mixture.

Rice Casserole

Ingredients

3 cups cooked rice
1 1/4 cups shredded Monterey
Jack cheese, divided
1 cup canned or frozen corn
1/2 cup milk
1/3 cup sour cream
1/2 cup chopped green onions

Directions

Preheat the oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together the rice, 1 cup of the cheese, corn, milk, sour cream and green onions. Transfer to a 1 quart casserole dish, and sprinkle the remaining cheese over the top.

Bake for 25 to 30 minutes in the preheated oven, or until cheese is melted and the dish is heated through.

Gizzards and Rice

Ingredients

1 pound chicken gizzards
1 cup instant brown rice
1 tablespoon vegetable oil
1 red onion, diced
1 clove garlic, minced
8 fresh mushrooms, chopped
1 (14.25 ounce) can fat-free,
reduced-sodium chicken broth
1 (1 ounce) envelope dry onion
soup mix
1 (14.5 ounce) can diced
tomatoes, drained
salt and pepper to taste

Directions

Place chicken gizzards in a large saucepan, and add enough water to cover them. Cover, and bring to a boil. Boil over medium-high heat for 10 minutes. Drain, reserving the water, and chop into bite size pieces. Cook rice according to package directions using gizzard water.

Heat oil in a large skillet over medium heat. Saute onion, garlic and mushrooms until onion is tender. Add gizzards, and saute for 5 more minutes. Stir in the chicken broth, onion soup mix, and tomatoes. Bring to a simmer, and cook until reduced by 1/2, about 10 to 15 minutes. Stir in rice, heat through and serve. Season with salt and pepper to taste.

G-ma's Rice

Ingredients

2 tablespoons vegetable oil
2 cups long grain white rice
1 (8 ounce) can tomato sauce
1 teaspoon minced garlic
1/4 teaspoon salt
1 teaspoon black pepper
1 teaspoon ground cumin
4 cups water

Directions

In a medium saucepan, heat vegetable oil over medium heat. Brown the rice in the oil until there is a golden texture, stirring frequently. Reduce heat to low, and stir in tomato sauce, garlic, salt, pepper, and cumin. Stir in water. Cover, and cook for about 20 minutes.

Curried Chicken and Brown Rice Casserole

Ingredients

1 cup water
1 (8 ounce) can stewed tomatoes
3/4 cup quick-cooking brown rice
1/2 cup raisins
1 tablespoon lemon juice
3 teaspoons curry powder
1 cube chicken bouillon
1/2 teaspoon ground cinnamon
1/4 teaspoon salt
2 cloves garlic, minced
1 bay leaf (optional)
3/4 pound skinless, boneless
chicken breast halves - cut into 1
inch pieces

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a skillet, stir together water, stewed tomatoes, brown rice, raisins, lemon juice, curry powder, bouillon, ground cinnamon, salt, garlic, and bay leaf. Bring to a boil; then stir in chicken. Transfer mixture to a casserole dish.

Cover, and bake in the preheated oven 45 minutes, stirring occasionally, until rice is tender and chicken juices run clear.

Baked Beef and Brown Rice

Ingredients

1 cup uncooked brown rice
1 large onion, sliced
4 carrots, grated
1 1/2 pounds lean ground beef
1 medium green pepper, diced
2 teaspoons salt
2 cups tomato juice
2 tablespoons Worcestershire sauce
1/2 teaspoon dried basil
1 1/2 cups shredded Cheddar cheese
1/2 cup wheat germ

Directions

In a greased 13-in. x 9-in. x 2-in. baking dish, layer rice, onion, carrots, beef and green pepper. Sprinkle with salt. Combine the tomato juice, Worcestershire sauce and basil; pour over the top. Sprinkle with cheese and wheat germ. cover and bake at 350 degrees F for 1-1/2 hours or until the rice is tender.

Crispy Rice Cereal Balls

Ingredients

- 1 cup peanut butter
- 1 cup confectioners' sugar
- 1 cup crisp rice cereal
- 3 tablespoons melted butter
- 1 cup semisweet chocolate chips
- 1 tablespoon shortening

Directions

Mix together peanut butter, confectioners' sugar, crispy rice cereal, and melted butter.

Roll into balls and place on wax paper til all mixture is used.

Melt chocolate chips and shortening together. Dip balls into this mixture, set on wax paper again and let harden.

Savory Wild Rice Casserole

Ingredients

3 cups water
1 cup uncooked wild rice
1/4 teaspoon salt
1 pound bulk pork sausage
1 medium onion, chopped
1 (14.5 ounce) can chicken broth
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1 (8 ounce) can mushroom stems and pieces, drained
1 (8 ounce) can sliced water chestnuts, drained
1 teaspoon rubbed sage

Directions

In a saucepan, combine water, rice and salt; bring to a boil. Reduce heat; cover and simmer for 55-60 minutes or until rice is tender. Meanwhile, in a skillet, cook sausage and onion until meat is no longer pink; drain. Add broth, soup, mushrooms, water chestnuts, sage and rice. Transfer to a greased 3-qt. baking dish. Bake, uncovered, at 350 degrees F for 45-50 minutes or until heated through.

PHILLY Creamy Rice, Chicken and Spinach Dinner

Ingredients

1/4 cup KRAFT Signature Roasted Red Pepper with Parmesan Dressing
1 pound boneless skinless chicken breasts, cut into strips
1 (10 ounce) can canned low-sodium chicken broth or homemade stock
1 1/2 cups instant white rice, uncooked
125 grams PHILADELPHIA Light Brick Cream Cheese Spread, cubed
8 cups baby or torn spinach leaves
1 cup chopped tomatoes
2 tablespoons KRAFT 100% Grated Parmesan Cheese

Directions

Heat dressing in large deep skillet on medium-high heat. Add chicken; cook 5 min. Add broth; bring to boil. Stir in rice; return to boil. Cover. Reduce heat to medium; simmer 5 min.

Add cream cheese; cook until cream cheese is completely melted, stirring occasionally. Add spinach (skillet will be full); cover. Cook 2 min. or until spinach is wilted; stir gently. Cover; remove from heat.

Let stand 5 min. Stir in tomatoes; sprinkle with Parmesan cheese.

Lemon Fried Rice

Ingredients

1/2 cup sliced green onions
1/4 cup minced fresh parsley
1/4 cup butter or stick margarine
4 cups cold cooked rice
1 (10 ounce) package frozen peas,
thawed
2 tablespoons reduced-sodium
soy sauce
2 teaspoons grated lemon peel
1/2 teaspoon salt
1/8 teaspoon hot pepper sauce

Directions

In a large nonstick skillet or wok, stir-fry onions and parsley in butter for 1 minute. Add the remaining ingredients; stir-fry for 4-6 minutes or until peas are tender and rice is heated through.

Colorful Fried Rice

Ingredients

1 1/2 cups cold cooked rice
2 green onions, chopped
1 small carrot, diced
1/4 cup fresh or frozen peas,
thawed
4 teaspoons soy sauce
1 tablespoon minced fresh parsley
1 tablespoon vegetable oil
1 egg, beaten
salt and pepper to taste

Directions

In a skillet, cook and stir the rice, onions, carrot, peas, soy sauce and parsley in oil until onions are tender and rice is heated through. Add egg; cook and stir until egg is completely set. Season with salt and pepper.

Baked Rice Pudding

Ingredients

1 cup uncooked white rice
2 cups water
3 eggs, beaten
2 cups milk
1/2 cup white sugar
1 teaspoon vanilla extract
1/2 teaspoon salt
1/3 cup raisins
1 pinch ground nutmeg

Directions

Place uncooked rice in a 3 quart saucepan, and add water. Bring to a boil. Reduce heat, and simmer for 25 to 30 minutes.

Preheat oven to 325 degrees F (165 degrees C).

In a large bowl, combine beaten eggs, milk, sugar, vanilla extract, and salt. Mix well. Stir in rice and raisins. Pour into a 10x6x2 inch baking dish.

Bake uncovered for 30 minutes; stir pudding and sprinkle with nutmeg. Bake additional 30 minutes or until a knife inserted halfway between the edge and the center comes out clean.

Microwave Fried Rice

Ingredients

1 tablespoon vegetable oil
1/2 cup sliced green onions
1 medium carrot, shredded
1 garlic clove, minced
2 cups water
1 cup uncooked long grain rice
1 tablespoon beef or chicken
bouillon granules
3/4 cup Frozen Peas, thawed
2 tablespoons soy sauce
1 1/4 cups chopped cooked ham
(optional)
2 eggs

Directions

In a 2-qt. microwave-safe dish, combine the oil, onions, carrot and garlic. Cover and microwave on high for 3-4 minutes or until vegetables are crisp-tender. Stir in water, rice and bouillon. Cover and cook on high for 15-18 minutes or until rice is tender and liquid is absorbed, stirring once. Stir in peas, soy sauce and ham if desired. Cover and let stand for 5 minutes.

Meanwhile, in a small microwave-safe bowl, beat the eggs. Cover and heat on high for 1-1/2 to 1-3/4 minutes or until firm. Cut into small pieces; stir into rice mixture. Serve immediately.

Carrot Rice

Ingredients

1 cup basmati rice
2 cups water
1/4 cup roasted peanuts
1 tablespoon margarine
1 onion, sliced
1 teaspoon minced fresh ginger root
3/4 cup grated carrots
salt to taste
cayenne pepper to taste
chopped fresh cilantro

Directions

Combine rice and water in a medium saucepan. Bring to a boil over high heat. Reduce heat to low, cover with lid, and allow to steam until tender, about 20 minutes.

While rice is cooking, grind peanuts in a blender and set aside. Heat the margarine in a skillet over medium heat. Stir in the onion; cook and stir until the onion has softened and turned golden brown about 10 minutes. Stir in ginger, carrots, and salt to taste. Reduce heat to low and cover to steam 5 minutes. Stir in cayenne pepper and peanuts. When rice is done, add it to skillet and stir gently to combine with other ingredients. Garnish with chopped cilantro.

House Fried Rice

Ingredients

- 1 1/2 cups uncooked white rice
- 3 tablespoons sesame oil
- 1 small onion, chopped
- 1 clove garlic, chopped
- 1 cup small shrimp - peeled and deveined
- 1/2 cup diced ham
- 1 cup chopped cooked chicken breast
- 2 stalks celery, chopped
- 2 carrots - peeled and diced
- 1 green bell pepper, chopped
- 1/2 cup green peas
- 1 egg, beaten
- 1/4 cup soy sauce

Directions

Cook rice according to package directions. While rice is cooking, heat a wok or large skillet over medium-high heat. Pour in sesame oil and stir in onion. Fry until golden, then add garlic. When garlic is lightly browned, mix in shrimp, ham, and chicken. Fry until shrimp is pink.

Lower heat to medium and stir in celery, carrot, green pepper, and peas. Fry until vegetables are crisp-tender. Stir in beaten egg and cook just until egg is scrambled and firm.

When rice is done, mix thoroughly with vegetables and stir in soy sauce. Adjust seasoning to your preference and serve immediately.

Burnt Butter Rice

Ingredients

4 cups chicken broth
2 cups long grain white rice
1/2 cup butter
salt to taste

Directions

Place the chicken broth and rice in a large pot. Bring to a boil, then reduce heat to low, cover and simmer for 15 minutes.

During the last 5 minutes of the rice, melt the butter in a small skillet over medium-high heat until it browns and the foam starts to clear. It will be a dark brown, similar to chocolate.

After the rice has simmered for the 15 minutes, remove it from the heat. Pour the burnt butter over it, being careful not to spatter. Do not stir into the rice. Replace the lid, and let stand for 15 minutes. Stir and season with salt to taste before serving.

Artichoke Rice Salad

Ingredients

1 (6.9 ounce) package chicken-flavored rice and vermicelli mix
2 (6.5 ounce) jars marinated artichoke hearts
3 cups cooked long-grain rice
3 cups chopped green onions
3/4 cup mayonnaise
1/2 teaspoon curry powder

Directions

Prepare rice mix according to package directions; cool. Drain artichokes, reserving marinade. Chop artichokes; place in a large bowl. Add prepared rice, long grain rice and onions. In a small bowl, combine mayonnaise, curry powder and reserved marinade. Pour over rice mixture and toss to coat. Cover and refrigerate until serving.

Tuna Rice Casserole

Ingredients

1 1/2 cups instant rice
1 1/2 cups water
1 clove garlic, minced
2 tablespoons finely chopped onion
1/2 teaspoon salt
1/2 teaspoon freshly ground black pepper
1 (6 ounce) can tuna, drained
1/2 cup mozzarella cheese, shredded
1/4 cup tomatoes, chopped

Directions

Preheat oven to 350 degrees F (175 degrees C).

In a medium saucepan, mix water, garlic, onion, salt and black pepper. Cover and bring to a boil. Let boil for 1 minute, then stir in the rice. Cover and remove from heat. Let stand for 5 minutes.

Line the bottom of a 9x5 inch loaf pan with half of the rice. Top with drained tuna, cheese, tomatoes and the remaining rice.

Bake in a preheated oven for 20 minutes.

Easy Rice Breakfast Treat

Ingredients

1 1/2 cups uncooked white rice
3 cups water
2 cups milk
2 tablespoons white sugar
1/2 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
1/8 teaspoon ground cloves

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Spread rice onto a platter and allow to cool in refrigerator 8 hours or overnight.

Stir together 2 cups of the rice and 1 cup milk in each of two microwave-safe bowls. Cook in microwave on high until hot but not boiling, about 5 minutes.

Combine the sugar, cinnamon, nutmeg, and cloves in a sealable bag; shake to mix. Divide the mixture between the two bowls of rice; stir through.

Southwestern Fried Rice

Ingredients

1 pound skinless, boneless chicken breast halves - cubed
1 (10 ounce) package frozen corn, thawed
1 small green pepper, chopped
1 small onion, chopped
2 teaspoons canola or vegetable oil
1 cup chicken broth
1 cup salsa
1 teaspoon chili powder
1/4 teaspoon cayenne pepper
1 1/2 cups uncooked instant rice
1/2 cup shredded reduced-fat Cheddar cheese

Directions

In a large nonstick skillet, saute the chicken, corn, green pepper and onion in oil until chicken juices run clear. Stir in the broth, salsa, chili powder and cayenne; bring to a boil. Add the rice. Cover and remove from the heat; let stand for 5 minutes. Fluff with a fork. Sprinkle with cheese; cover and let stand for 2-3 minutes or until cheese is melted.

Minnesota Wild Rice Salad

Ingredients

6 cups water
3/4 cup uncooked wild rice
3/4 teaspoon salt, divided
2 1/2 cups cubed cooked chicken
1 (8 ounce) can pineapple chunks,
drained and halved
2 cups sliced celery
1 1/2 cups seedless grapes,
halved
3/4 cup mayonnaise
1/2 cup chutney
3/4 cup cashew pieces

Directions

In a medium saucepan, bring water to a boil. Add rice and 1/4 teaspoon salt. Cover tightly and simmer for 50 minutes. Cool; drain if necessary. In a large bowl, combine rice, chicken, pineapple, celery, grapes, mayonnaise, chutney and remaining salt. Cover and chill until ready to serve; toss with cashews.

Creamy Chicken 'n' Rice

Ingredients

1 cup instant rice
1 cup water
1 (15 ounce) can mixed
vegetables, drained
1 (10.75 ounce) can condensed
cream of chicken soup, undiluted
1 (5 ounce) can chunk white
chicken, drained
1/4 teaspoon dried basil
1 pinch pepper

Directions

In a saucepan, cook rice in water according to package directions.
add the remaining ingredients; heat through.

Papaya-Stuffed Chicken and Basmati Rice

Ingredients

4 skinless, boneless chicken breast halves
1 papaya, peeled, seeded and sliced
1 pinch ground cinnamon, or to taste
1/3 cup melted margarine
1 cup crushed buttery round crackers (such as Ritz®)
1 tablespoon margarine

1 cup basmati rice
1 1/2 cups water

1 tablespoon margarine
1 cup orange juice
1 (8 ounce) can crushed pineapple in its own juice
1 tablespoon brown sugar
1/2 teaspoon ground cinnamon
1 teaspoon ground nutmeg
1 pinch cayenne pepper
salt and ground black pepper to taste (optional)

Directions

Preheat an oven to 350 degrees F (175 degrees C). Line a baking sheet with aluminum foil.

Lay a chicken breast flat onto your work surface. Use the tip of a sharp boning or paring knife to cut a pocket in the chicken breast through a 2 inch slit in the side. Repeat with the remaining chicken breasts. Place the slices into the pocket of each chicken breasts, then sprinkle papaya slices with cinnamon to taste. Dip the chicken breast halves one at a time into the melted margarine, then the cracker crumbs.

Heat 1 tablespoons of margarine in a skillet over medium-high heat. Arrange the chicken breasts in the skillet and cook until golden brown on each side, about 10 minutes. Place browned chicken breasts on the prepared baking sheet.

Bake in the preheated oven for about 20 minutes, then flip each chicken breast. Continue baking until the chicken breasts are no longer pink in the center and the juices run clear, about 20 minutes more. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C).

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes.

Meanwhile, melt the remaining 1 tablespoon of margarine in the same skillet used to brown the chicken over medium-high heat, scraping up any browned bits. Stir in the orange juice, pineapple, brown sugar, 1/2 teaspoon of cinnamon, nutmeg, cayenne, salt and pepper. Reduce heat to medium and simmer until reduced, about 30 minutes. Reduce the heat once more to low and continue simmering until the sauce is thickened. Serve the chicken breasts over the rice with the pineapple sauce spooned on top.

Spinach Rice

Ingredients

1/3 cup uncooked long grain white rice
2/3 cup water
1 (10.75 ounce) can condensed cream of chicken soup, undiluted
1/4 cup milk
2 fresh jalapeno peppers, seeded and chopped
1/2 teaspoon salt
1/4 teaspoon ground black pepper
2 tablespoons butter
1/2 cup chopped onion
1 (10 ounce) package frozen chopped spinach, thawed and drained
4 ounces processed cheese food, cubed

Directions

In a pot, bring the rice and water to a boil. Cover, reduce heat to low, and simmer 20 minutes.

Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.

In a bowl, mix the soup, milk, jalapeno peppers, salt, and pepper.

Melt the butter in a large skillet over medium-low heat, and cook the onion until tender. Mix in the cooked rice and spinach. Pour the soup mixture into the skillet, and continue cooking until heated through. Mix in the cubed processed cheese, and transfer to the prepared baking dish.

Bake 25 minutes in the preheated oven, until bubbly and lightly browned.

Duck Fried Rice

Ingredients

1 cup chopped Chinese roast duck meat, skin and fat separated and set aside
1/2 cup thinly sliced Chinese barbecued pork
6 green onions, thinly sliced
2 tablespoons soy sauce
2 eggs, beaten
3 cups cooked long-grain rice
salt and pepper to taste

Directions

Cook the duck skin and fat in a wok or large skillet over medium heat until the skin is crispy, and the fat has rendered, about 10 minutes. Increase heat to medium-high, and stir in the duck meat, pork, half of the green onions, and the soy sauce. Cook and stir until the meats are heated through, about 5 minutes.

Add rice and toss together until rice is hot and sizzling, about 5 minutes. Make a wide well in the middle of the rice, exposing the bottom of the pan. Pour in the beaten eggs and stir until the eggs have scrambled. Then stir the scrambled eggs into the rice along with the rest of the green onions. Toss and stir until the rice is very hot, about 5 minutes. Season to taste with salt and pepper before serving.

Parsleyed Rice Pilaf

Ingredients

2 cups water
1/4 cup dried minced onion
4 teaspoons butter or margarine
2 teaspoons chicken bouillon granules
2 cups instant rice
1/4 cup minced fresh parsley

Directions

In a small saucepan, bring water, onion, butter and bouillon to boil. Stir in rice and parsley. Remove from the heat. Cover and let stand for 5 minutes. Fluff with a fork.

Best Wild Rice Salad

Ingredients

2/3 cup uncooked wild rice
2 skinless, boneless chicken breast half
1 tablespoon butter
1 tablespoon olive oil
1/4 cup sliced water chestnuts, drained
4 tablespoons walnut oil
2 tablespoons balsamic vinegar
salt and pepper to taste
1 head romaine lettuce, rinsed and dried

Directions

In a medium saucepan, cover wild rice with three inches (7.5 cm) of salted water. Bring to a boil and boil, uncovered, for 30 minutes, or until tender. Drain the excess water, turn heat to lowest setting, cover rice and let steam for 15-20 minutes, or until the grains split open. Remove from heat and let cool.

In a medium skillet over medium heat, saute the chicken lightly in the butter and oil, cooking gently and thoroughly. Do not overcook the chicken. Cool and shred the chicken into bite-size pieces.

In a medium bowl, mix together the rice, chicken and water chestnuts. Set aside.

For the dressing, whisk together the walnut oil, vinegar, salt and pepper. Pour over the wild rice mixture and combine. To serve, place 2-3 romaine leaves on each plate and spoon the wild rice mixture onto the leaves.

Chicken Wild Rice Soup III

Ingredients

1 cup uncooked wild rice
3 cups diced, cooked chicken breast meat
2 tablespoons chicken bouillon granules
1 onion, chopped
5 cups water
4 potatoes, cubed
1 1/2 cups milk
2 tablespoons all-purpose flour

Directions

In a large saucepan over medium-high heat, bring rice, chicken, bouillon, onion and water to a boil. Remove from heat and pour into slow cooker. Stir in potatoes. Combine milk and flour and stir until smooth. Stir into soup mixture. Cook 6 to 8 hours, until rice and potatoes are tender and flavors are well blended.

Greek Chicken with Rice

Ingredients

2 tablespoons olive oil
1 pound boneless, skinless chicken breasts, cut into 1-inch pieces
1 small onion, chopped
1 medium red bell pepper, chopped
1/2 teaspoon dried oregano leaves, crushed
1 clove garlic, finely chopped
1 (10 ounce) bag baby spinach leaves
2 1/4 cups water
1 (5.3 ounce) package KnorrB® Sides Plus®, Veggies - Roasted Chicken Rice With Harvest Vegetables
2 tablespoons lemon juice
1/4 cup crumbled reduced fat feta cheese (optional)

Directions

Heat 1 tablespoon olive oil in 12-inch nonstick skillet over medium-high heat and cook chicken, stirring occasionally, 5 minutes or until chicken is thoroughly cooked. Remove chicken and keep warm.

Add remaining 1 tablespoon olive oil to same skillet and cook onion, red pepper and oregano over medium heat, stirring occasionally, 4 minutes or until vegetables are tender. Add garlic and cook 1 minute. Add spinach; toss to coat. Cover and cook about 2 minutes, until spinach is partially wilted, stirring occasionally.

Stir in water and KnorrB® Sides Plus®, Veggies - Roasted Chicken Rice with Harvest Vegetables. Bring to a boil. Reduce heat to low and cook covered 10 minutes or until rice is tender. Stir in chicken and lemon juice. Sprinkle with cheese.

Fried Rice with Lychees (Koa Pad Lin Gee)

Ingredients

1 cup uncooked jasmine rice
1/2 cup water
3 tablespoons vegetable oil
2 cloves garlic, minced
2 tablespoons chopped carrot
1 tablespoon chopped onion
3 tablespoons soy-based liquid seasoning (such as Maggi®)
1/4 cup reduced-sodium soy sauce
2 tablespoons chopped green onion
1 tablespoon chopped cashews
1 teaspoon raisins
1/4 teaspoon white sugar
1/4 teaspoon white pepper
5 canned lychees, drained and quartered

Directions

Bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Once cooked, spread the rice into a shallow dish, and refrigerate until cold, or use 1 1/2 cups leftover cooked rice.

Heat the oil in a wok or large skillet over medium-high heat. Stir in the garlic and cook a few seconds until fragrant, then stir in the carrots and onion, and continue cooking until the onion begins to soften. Add the cold rice, and cook and stir until hot. Pour in the soy sauce, soy seasoning, green onions, cashews, raisins, salt, and white pepper. Cook and stir until hot, then stir in the quartered lychees to serve.

Asparagus Cashew Rice Pilaf

Ingredients

1/4 cup butter
2 ounces uncooked spaghetti,
broken
1/4 cup minced onion
1/2 teaspoon minced garlic
1 1/4 cups uncooked jasmine rice
2 1/4 cups vegetable broth
salt and pepper to taste
1/2 pound fresh asparagus,
trimmed and cut into 2 inch pieces
1/2 cup cashew halves

Directions

Melt butter in a medium saucepan over medium-low heat. Increase heat to medium, and stir in spaghetti, cooking until coated with the melted butter and lightly browned.

Stir onion and garlic into the saucepan, and cook about 2 minutes, until tender. Stir in jasmine rice, and cook about 5 minutes. Pour in vegetable broth. Season mixture with salt and pepper. Bring the mixture to a boil, cover, and cook 20 minutes, until rice is tender and liquid has been absorbed.

Place asparagus in a separate medium saucepan with enough water to cover. Bring to a boil, and cook until tender but firm.

Mix asparagus and cashew halves into the rice mixture, and serve warm.

Wild Rice Pancakes

Ingredients

- 1 1/4 cups wild rice
- 5 cups water
- 3 eggs
- 3 cups buttermilk
- 1 teaspoon vanilla extract
- 3 cups all-purpose flour
- 1/4 cup white sugar
- 1 tablespoon baking powder
- 1 1/2 teaspoons ground nutmeg
- 3/4 teaspoon salt
- 3 tablespoons butter, melted

Directions

Bring the wild rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender but not mushy, 20 to 45 minutes depending on the variety of wild rice. Drain off any excess liquid, fluff the rice with a fork, and cook uncovered 5 minutes more.

Whisk eggs, buttermilk, and vanilla in a large bowl. Combine flour, sugar, baking powder, nutmeg, and salt in a separate large bowl. Slowly add the dry ingredients to the egg mixture, beating well to make a smooth batter. Stir in butter and cooked wild rice.

Heat a lightly oiled griddle or skillet over medium-high heat. For each pancake, pour 1/4 cup batter on griddle and cook until browned, about 1 1/2 minutes. Flip and cook until browned on the other side, about 1 minute. Continue with remaining batter.

Creamy Chicken and Rice Soup

Ingredients

1 1/2 cups chopped celery
1 1/2 cups chopped onion
2 cups uncooked brown rice
1 teaspoon chicken bouillon powder
2 (14 ounce) cans chicken broth
1 1/2 cups water
1 cup margarine
3/4 cup all-purpose flour
3 cups chopped, cooked chicken meat
6 cups milk, divided
salt and pepper to taste

Directions

In a large pot over high heat, combine the celery, onions, rice, bouillon, broth and water and bring to a boil. Reduce heat to low, cover and simmer for 30 minutes, or until the rice has absorbed most of the liquid. Remove from heat and set aside.

In a medium saucepan over medium heat, melt the butter or margarine. Slowly add the flour, stirring often, to make a roux. Add 4 cups of milk, 1/2 cup at a time, while constantly stirring. Add this and the chicken to the rice mixture and return the rice mixture to the stovetop over low heat.

If the soup seems too thick, add some or all of the remaining 2 cups of milk. Season with salt and pepper to taste and allow to simmer for at least an hour, stirring every 15 minutes.

Mama's Asian Chicken and Rice

Ingredients

1/3 cup warm water
1/4 cup packed brown sugar
2 tablespoons orange juice
2 tablespoons soy sauce
2 tablespoons ketchup
1 tablespoon white vinegar
4 cloves garlic, minced
1/2 teaspoon crushed red pepper flakes
1/4 teaspoon Chinese five-spice powder
1 teaspoon grated orange peel
2 tablespoons olive oil
1 1/2 pounds skinless, boneless chicken breast halves, cubed

1 cup water
1 cup uncooked white rice

2 teaspoons cornstarch
2 tablespoons cold water
chopped green onions for garnish

Directions

In a bowl, stir together warm water, brown sugar, orange juice, soy sauce, ketchup, white vinegar, garlic, red pepper flakes, five-spice powder, and orange peel until the sugar has dissolved and the mixture is well combined.

Heat the olive oil in a large skillet or wok over medium heat, and cook and stir the chicken until the outside is golden brown and the inside is no longer pink, 10 to 12 minutes. Pour the sauce mixture over the chicken, bring to a boil, reduce heat to medium-low, and cover the skillet. Simmer for 30 minutes, stirring occasionally.

While the chicken and sauce are simmering, bring the rice and water to a boil in a saucepan over high heat. Reduce heat to medium-low, cover, and simmer until the rice is tender, and the liquid has been absorbed, 20 to 25 minutes. Set the rice aside and keep warm.

Whisk the cornstarch and 2 tablespoons of cold water in a small bowl until smooth, and stir into the chicken and sauce, a few teaspoons at a time. Let the chicken and sauce cook for about 2 minutes to thicken, then serve over hot cooked rice, sprinkled with green onion.

Spanish Rice Original

Ingredients

1 cup chicken broth
1 cup tomato sauce
6 slices bacon
2 onions, diced
1 cup uncooked white rice
2 tomatoes, diced
2 green bell peppers, diced
1/2 teaspoon chili powder
1/2 teaspoon salt and pepper to taste
1 (10 ounce) can sliced black olives, drained (optional)
1 (10 ounce) can whole kernel corn, drained (optional)

Directions

In a small saucepan over medium heat, combine chicken broth and tomato sauce. Bring to a boil while cooking the following.

In a large skillet over medium heat, cook bacon until evenly brown. Chop bacon, and set aside, reserving the bacon fat. Add onion to skillet, and saute until tender. Stir in rice, and cook until lightly browned, 3 to 5 minutes. Pour in boiling chicken broth and tomato sauce. Add diced tomatoes, green peppers, and chopped bacon. Season with chili powder, salt, and pepper. Cover, and simmer for 30 to 40 minutes. Stir in black olives and corn.

Wild Rice Mushroom Chicken

Ingredients

2 (6 ounce) packages long grain
and wild rice mix
8 skinless, boneless chicken
breast halves
5 tablespoons butter or margarine,
divided
1 large sweet red pepper,
chopped
2 (4.5 ounce) jars sliced
mushrooms, drained

Directions

Prepare rice according to package directions. Meanwhile, in a large skillet, cook chicken in 3 tablespoons butter for 10 minutes on each side or until browned and juices run clear. Remove chicken and keep warm.

Add remaining butter to pan drippings; saute red pepper until tender. Stir in mushrooms; heat through. Add to rice. Serve four chicken breast with half of the rice mixture. Place remaining chicken in a greased 11-in. x 7-in. x 2-in. baking dish; top with remaining rice mixture. Cool. Cover and freeze for up to 3 months.

To use frozen dish: Thaw in the refrigerator. Cover and bake at 350 degrees F for 35-40 minutes or until heated through.

Pork Chops Over Rice

Ingredients

8 boneless pork chops, about 3/4-inch thick
1 tablespoon vegetable oil
1 cup uncooked long grain rice
1 (14.5 ounce) can chicken broth
1/2 cup water
1 small onion, chopped
1 (10 ounce) package frozen peas
1/2 teaspoon salt
1/2 teaspoon dried thyme

Directions

In a large skillet over medium heat, brown pork chops in oil; remove. Drain. Add the remaining ingredients to skillet. Place pork chops over the rice mixture.

Bring to a boil. Reduce heat; cover and simmer for 20-25 minutes or until rice is tender.

Tofu and Rice Stuffed Peppers

Ingredients

1 cup uncooked brown rice
2 cups water
2 tablespoons olive oil
1 clove garlic, minced
1 (12 ounce) package extra-firm tofu, drained and diced
1 3/4 cups marinara sauce, divided
salt to taste
ground black pepper to taste
2 red bell peppers, halved and seeded
2 orange bell peppers, halved and seeded
2 cups shredded mozzarella cheese
8 slices tomato

Directions

Place rice and water in a pot and bring to a boil. Cover, reduce heat to low, and simmer 45 minutes, or until tender.

Heat the olive oil in a skillet over medium heat, and stir in garlic and tofu. Cook about 5 minutes. Mix in 1/4 cup marinara sauce, season with salt and pepper, and continue to cook and stir until tofu is evenly brown.

Preheat oven to 350 degrees F (175 degrees C).

Using a wooden spoon or spatula, press an equal amount of rice into each pepper half. Layer rice with remaining marinara sauce, and 1/2 the cheese. Press equal amounts of tofu into the pepper halves. Place 1 tomato slice on each pepper, and top peppers with remaining mozzarella. Arrange stuffed peppers in a baking dish.

Bake 25 minutes in the preheated oven, until cheese is melted. Serve 1/2 of each color pepper to each person.