

New York Times **Bestselling Author**

SUSAN MALLERY

## Cheesy Cilantro Rice

Ingredients:

- ♥ 2 C uncooked rice
- ♥ 4 C water
- ♥ 1 C fresh cilantro, minced
- ♥ 1C sour cream
- ♥ 4 oz Monterrey jack cheese, cut into ¼-inch chunks
- ♥ 1 small can diced green chilis
- ♥ ½ t salt



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Instructions:

Put the rice, water, and cilantro in a heavy-bottomed pan and heat to boiling. For sticky rice, stir a couple of times as it's heating to release the starches. Once the rice boils, cover the pan and lower the heat. Simmer over low heat for 20-25 minutes, until the rice is done. Remove from heat and allow to cool for a few minutes.

Mix the cooked rice and remaining ingredients and put in a casserole dish. Cover and bake at 325 for 30 minutes, until heated through.

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