

Green Chili Rice

Prep Time: 20 Minutes

Cook Time: 30 Minutes

Ready In: 50 Minutes

Serves: 8 - 10

INGREDIENTS:

1 cup chopped onion
¼ cup butter or margarine
3 cups cooked rice
2 cups dairy sour cream
1 cup 4% cottage cheese
1 bay leaf, crushed
½ teaspoon salt
¼ teaspoon pepper
3 4-ounce cans whole green chili peppers
1 cup shredded cheddar cheese
Fresh chives

DIRECTIONS:

1. Preheat oven to 375 degrees F.
2. In a small saucepan cook onion in butter or margarine until tender, but not brown.
3. In a large bowl combine onion, rice, sour cream, cottage cheese, bay leaf, salt, and pepper.
4. Quarter green chili peppers lengthwise, rinse, and seed. Chop *half* of the chili peppers. Stir chopped peppers into the rice mixture.
5. Pour the rice mixture into a 9" x 13" baking dish.
6. Place quartered chili peppers diagonally atop casserole.
7. Sprinkle with cheddar cheese.
8. Bake uncovered in a 375° oven for 30 minutes.
9. Sprinkle with fresh chives.