

SOUR CREAM RICE



Ingredients:

- 14 oz. chicken broth
- 1 cup long grain rice
- 1 cup sour cream
- 4 oz. green chiles
- 1 cup monterey jack cheese
- 1 cup corn
- 1/2 cup cilantro
- 1/2 tsp garlic salt



Instructions:

1. Preheat oven to 350°.
2. Add rice and chicken broth to a large pot and bring to a boil. Cover and reduce heat to low. Simmer for 16-18 minutes.
3. Remove pot from heat when done and add sour cream, green chiles, ½ cup cheese, corn, half the cilantro, and garlic salt. Mix well.
4. Pour rice mixture into a greased 8x8 pan and top with the rest of the cheese.
5. Bake for 25 minutes. Top with fresh cilantro and serve warm.

Recipe presented by: Deborah Anderson



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