

## Riviana Kitchens Presents

# CLASSIC RECIPES

from **Mahatma**® & **CAROLINA**®

### BROCCOLI, RICE AND CHEESE CASSEROLE

- 1 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 1 bunch (1½ pounds) fresh broccoli
- 1 medium onion, chopped
- 1/2 cup diced celery
- 1/4 cup margarine, melted
- 1 can (10¾ ounces) cream of chicken soup, undiluted
- 1 jar (4 ounces) pimiento cheese spread
- 1 teaspoon soy sauce
- 1/4 teaspoon salt
- dash of ground nutmeg
- pimiento strips (optional)

Preheat oven to 350°F.

Prepare rice according to package directions.

Trim large leaves off broccoli. Remove tough ends of lower stalks, and wash broccoli thoroughly. Separate into spears. Arrange broccoli in steaming rack with stalks to center of rack. Place over boiling water; cover and steam 8 to 10 minutes. Set aside.

Sauté onion and celery in margarine until tender. Add soup and next 4 ingredients, stirring well. Reserve 1/2 cup of sauce; combine remaining sauce and cooked rice. Spoon rice mixture into a lightly greased 3-quart casserole. Arrange broccoli spears over rice. Spoon reserved 1/2 cup sauce over broccoli. Cover and bake for 35 to 40 minutes. Garnish with pimiento strips, if desired. *Serves 6*

### STUFFED GREEN PEPPERS

- 1 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 8 small green peppers, remove tops and seeds
- 1 package (10 ounces) frozen corn, thawed
- 1 pound lean ground beef, browned
- 1 can (8 ounces) tomato sauce
- 1/4 teaspoon salt
- 1 teaspoon garlic salt
- 1/2 teaspoon pepper
- 1 cup shredded American cheese
- 1 teaspoon Worcestershire® sauce
- 1/2 cup chopped onions
- 3 tablespoons catsup

Preheat oven to 350°F.

Prepare rice according to package directions.

Wash peppers and drain well. Set aside. Combine all remaining ingredients except catsup in mixing bowl. Stir well. Stuff peppers with rice mixture 2/3 full. Arrange peppers in baking dish. Pour catsup over top of peppers. Cover and bake for 45 minutes. *Serve. Serves 8*

### EASY CHICKEN AND RICE CASSEROLE

- 1 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 3/4 cup sliced celery
- 1/4 cup sliced green onions
- 1/4 cup chopped green bell pepper
- 1/4 cup chopped red bell pepper
- 8 ounces fresh mushrooms, sliced
- 2 tablespoons vegetable oil
- 2 cups cubed, cooked chicken
- 1/2 cup mayonnaise
- 1 can (10¾ ounces) cream of chicken soup

Preheat oven to 350°F.

Prepare rice according to package directions. Set aside.

Sauté celery, onions, peppers, and mushrooms in oil. Add remaining ingredients. Fold in rice. Pour into an oiled 1½ quart baking dish. Bake for 20 minutes. *Serves 6*

### STUFFED CABBAGE

- 1 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 1 large head green cabbage
- 2 teaspoons salt, divided
- 1 cup chopped onions
- 1 clove garlic, crushed
- 1 pound lean ground beef
- 2 eggs, beaten
- 1/4 teaspoon ground black pepper
- 1 can (8 ounces) tomato sauce
- 1 can (14½ to 16 ounces) tomatoes, chopped
- juice of 1 lemon
- 2 tablespoons brown sugar, optional

Preheat oven to 375°F.

Prepare rice according to package directions.

Remove 12 large outer leaves from cabbage. Trim thick part of each leaf. Add leaves and 1 teaspoon salt to boiling water. Allow to stand 5 minutes; so leaves become pliable. Drain.

Combine onions, garlic, ground meat, cooked rice, eggs, pepper, and 1 teaspoon salt. Place mound of meat mixture (about 1/2 cup) in hollow of each leaf. Fold the sides of leaf over stuffing; roll up from the thick end of leaf to make a neat roll. Arrange cabbage rolls, seam side down; in a single layer in lightly buttered, shallow 3-quart baking pan.

Combine tomato sauce, tomatoes, lemon juice, remaining salt, and pepper in saucepan. Bring to a gentle boil; pour over cabbage rolls. Sprinkle with brown sugar, if desired. Cover; bake for 50 minutes. Remove cover and cook for 10 minutes longer. Place on warm serving platter; spoon sauce over all. *Serves 8*

## ZESTY RICE LASAGNA

- 1 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 3 large eggs, divided
- 3/4 cup grated Parmesan cheese, divided
- 2 cups shredded part skim milk mozzarella cheese
- 1 cup low fat Ricotta cheese
- 1/4 cup chopped parsley
- 1 pound lean ground beef
- 1 jar (15½ ounces) spaghetti sauce
- 1 tablespoon oregano, crushed

Preheat oven to 375°F.

Prepare rice according to package directions.

In a large bowl, combine rice, 2 eggs and 1/3-cup Parmesan cheese.

In another bowl, combine remaining egg, mozzarella, Ricotta cheese, 1/3-cup Parmesan cheese and parsley. In large skillet, brown beef, stirring to break into bits. Drain. Add sauce and oregano; heat. Evenly spread half rice mixture into an oiled 11½ x 7½ x 2½ inch baking dish. Top with half cheese mixture and meat mixture. Repeat layers. Sprinkle with remaining Parmesan cheese. Bake for 20 minutes or until hot. *Serves 8*

## ORIENTAL FRIED RICE

- 1 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 1/4 cup slivered roast pork\*
- 1/2 cup finely chopped celery
- 1/3 cup sliced green onions, including tops
- 1/2 cup drained bean sprouts
- 1 egg, beaten
- 2 tablespoons soy sauce
- dash ground black pepper

\* Cooked shrimp, ham or chicken may be substituted.

Prepare rice according to package directions.

Heat rice in well-greased skillet. Toss.

Add pork, vegetables, and egg. Cook, stirring for 3 minutes over high heat. Add a little oil if rice tends to stick. Add soy sauce and pepper. Cook and stir for 1 minute longer. Serve with additional soy sauce, if desired. *Serves 6*

## CREAMY RICE PUDDING

- 1½ quarts 2% milk
- 1 cup sugar
- 1/2 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 1/2 cup raisins
- 1 teaspoon vanilla extract

Combine milk, sugar and rice in a heavy saucepan. Bring to a gentle boil over medium heat, reduce heat to simmer and cook uncovered for 1 hour, stirring occasionally. (The milk should just barely simmer, with bubbles breaking only at the outside edge of the surface. After an hour, the rice should be soft.)

Add raisins, increase heat to medium heat, and cook, stirring frequently now, until rice has absorbed most of the rest of the milk – but not all – and the pudding is creamy, about 30 minute longer.

Remove from heat and stir in the vanilla. When it cools, it'll thicken, but still be very creamy – with no cream. Serve warm or well chilled. *Serves 8*

## CHICKEN AND RICE SOUP

- 1 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 10 cups chicken broth
- 1 medium onion, chopped
- 1 cup sliced celery
- 1 cup sliced carrots
- 1/4 cup snipped parsley
- 1/2 teaspoon ground black pepper
- 1/2 teaspoon dried thyme leaves
- 1 bay leaf
- 1½ cups chicken, cooked and cubed (about 3/4 pound)
- 2 tablespoons lime juice
- lime slices for garnish

Prepare rice according to package directions.

Combine broth, onion, celery, carrots, parsley, pepper, thyme, and bay leaf in Dutch oven. Bring to a gentle boil; stir once or twice. Reduce heat; simmer, uncovered 10 to 15 minutes. Add chicken, simmer, uncovered 5 to 10 minutes. Remove and discard bay leaf. Stir in rice and lime juice just before serving. Garnish with lime slices. *Serves 8*

## TRADITIONAL SPANISH RICE

- 2 tablespoons oil
- 1 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 1 onion, chopped
- 1 green pepper, seeded and chopped
- 1 stalk celery, chopped
- 1 can (6 ounces) tomato paste
- 1 can (8 ounces) tomato sauce
- 1 bay leaf
- 2 cloves garlic, minced
- 1/2 teaspoon thyme
- 2 cups chicken broth

In a large skillet, heat oil. Add rice. Cook over medium heat, stirring constantly until rice is slightly golden. Add onions, green pepper and celery. Cook until tender. Stir in remaining ingredients. Bring to a boil. Reduce heat and cover. Simmer 20 minutes. Remove from heat and let stand for 5 minutes. Remove bay leaf and serve. *Serves 6*

## RICE PILAF

- 2 cups chicken broth
- 1 cup **Carolina**® or **Mahatma**® Extra Long Grain White Rice
- 1 tablespoon vegetable oil
- 1/2 cup sliced green onions
- 1/2 cup thinly sliced mushrooms
- 1/2 cup chopped fresh parsley

Bring chicken broth to a boil in medium saucepan. Stir in rice; cover, reduce heat, and simmer 20 minutes or until liquid is absorbed. Remove from heat.

Heat oil in a small skillet; sauté green onions and mushrooms until crisp-tender. Toss onions, mushrooms, and parsley with rice. Serve immediately. *Serves 4*

*Recipes compliments of the RIVIANA KITCHENS*  
P.O. Box 2636 • Houston, Texas 77252 • 1-800-226-9522  
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