

# Betty's Jalapeno Cheddar Rice Casserole



Uploaded on 29 Jul 2009

In this video, Betty demonstrates a recipe with a lot of heat!—her Jalapeno Cheddar Rice Casserole. If you don't want the heat, just leave out the chopped green chiles and the jalapeno pepper. Then you have CHEDDAR RICE CASSEROLE--still very tasty!!!

## Ingredients:

3 cups cooked long-grain white rice, cooked according to package instructions, with 1 teaspoon of salt

8 oz. carton sour cream

4 oz. can chopped green chiles, drained

1/4 to 1/2 fresh, small jalapeno pepper, seeded and diced (NOTE!: I used a whole small jalapeno pepper in the video, but the casserole was *\*very\** hot; you may want to reduced this to 1/4 or 1/2 small jalapeno. Jalapenos do vary in hotness, so it is better to start with less rather than more!)

1 cup shredded Monterey Jack cheese

1 cup shredded Cheddar cheese

cooking oil spray

Prepare 3 cups cooked white rice (according to package instructions, or use 1 cup rice to 2 cups water, add 1 teaspoon salt, bring to a boil, cover, and simmer 14 to 15 minutes.) Combine cooked rice with 8 oz. sour cream, 4 oz. drained green chiles, and 1/4 to 1/2 small seeded and diced jalapeno pepper. Spoon half of this mixture into a 1 1/2 quart baking dish that has been sprayed with cooking oil. Sprinkle 1/2 cup of the Monterey Jack cheese and 1/2cup of Cheddar cheese over the top of the rice mixture. Repeat the layers, spooning on the other half of the rice mixture and sprinkling the remaining cheeses on top. Bake at 350-degrees for about 15 minutes, or until casserole is bubbly and beginning to brown on top. Serve immediately! This is *\*great\** as Jalapeno Cheddar Rice Casserole, and *\*\*equally wonderful\*\** as Cheddar Rice Casserole (depending on your taste for hot peppers)!!!