

Classic **Minute** Substitutes



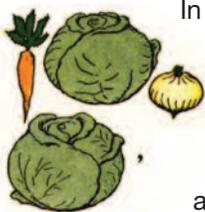
With the convenience and versatility of Minute® Rice you can easily convert traditional long-time family favorite recipes to classic new ones. Just substitute Minute® Rice for pasta or potatoes or add it to traditional favorites to begin a new collection of easy and delicious recipes your family will love for many years.



All American Rice Slaw

- 2 cups Minute® White or Brown Rice
- ½ cup mayonnaise
- 3 tablespoons cider vinegar
- ½ tablespoon sugar
- ½ teaspoon salt
- 8 ounces packaged coleslaw blend (about 5 cups)

Prepare rice according to package directions. Cool.



In a large bowl combine mayonnaise, vinegar, sugar and salt. Add cooked rice and coleslaw blend. Toss. Serve immediately or chill. Serves 4.

Tip: Sprinkle ¼ cup bacon bits on top.

Waldorf Brown Rice Salad

- 1 cup Minute® Brown Rice
- 3 small apples
- 2 tablespoons lemon juice
- ½ cup chopped celery
- ½ cup chopped walnuts
- ½ cup raisins
- ½ cup light mayonnaise
- ¾ cup low-fat vanilla yogurt

Prepare rice according to package directions. Cool.

Wash, core and chop apples coarsely. In a medium bowl, sprinkle apples with lemon juice and toss. Add cooked rice, celery, nuts and raisins. Blend well. Combine mayonnaise and yogurt. Add to rice-fruit mixture. Serves 6.

Cheesy Au Gratin Rice

- 4 tablespoons butter or margarine
- 1 cup onion, chopped
- 1 tablespoon flour
- 2½ cups milk
- 1 teaspoon salt
- 2 cups Minute® White or Brown Rice
- 2 cups shredded Cheddar cheese, divided

Melt butter in a medium saucepan over medium heat. Add onions and sauté 2 minutes. Sprinkle flour over onions; stir and cook for 1 minute. Add milk and salt. Bring to a boil, stirring occasionally. Stir in rice; reduce heat, cover and simmer 5 minutes. Remove from heat and stir in 1 cup cheese. Pour into serving dish and top with remaining cheese. Serves 4.

Rice Alfredo

- 1 can (12 ounce) evaporated milk
- ½ cup water
- 2 cups Minute® White Rice
- ½ cup Parmesan cheese, grated
- salt and pepper to taste, optional

In a medium saucepan, bring evaporated milk and water to a boil. Stir in rice, reduce heat to low and cover; simmer for 5 minutes. Stir in cheese and season with salt and pepper, if desired. Serve immediately. Serves 4.

Easy Scalloped Rice

- 1 can (14-½ ounce) chicken broth
- 2 cups Minute® White Rice
- 1 package (8 ounce) cream cheese
- ½ cup sour cream
- ½ cup milk
- 1 cup shredded Cheddar cheese
- ½ teaspoon salt

In a medium saucepan, bring chicken broth to a boil. Stir in rice; cover and let stand 5 minutes. Add cream cheese, sour cream, milk, cheddar cheese and salt. Stir until well blended and heated through. Serves 4.



To reduce fat, substitute fat free cream cheese, fat free sour cream and low fat cheddar cheese.

Stir in 1 cup chopped ham and 1 cup frozen peas, thawed.

Classic Rice Salad

- 2 cups Minute® White or Brown Rice
- ½ cup onion, chopped
- ½ cup sweet pickle relish
- ½ teaspoon salt
- ½ cup mayonnaise
- 2 teaspoons prepared mustard
- ¼ cup pimentos, chopped (optional)
- 2 eggs, hard cooked, chopped

Prepare rice according to package directions. Cool.

Combine all ingredients in a medium bowl and blend gently. Chill. Serves 4.



King Rice Casserole

- 2 cups cooked chicken, shredded
- 1 can (10½ ounce) cream of mushroom soup
- 1 can (10½ ounce) cream of chicken soup
- 2 cans (4 ounce each) diced green chilies
- 1 cup onion, finely chopped
- 2 cups Minute® White or Brown Rice
- 4 corn tortillas cut into small pieces
- 1 cup Cheddar cheese, shredded

In a large skillet combine chicken, soups, green chilies and onions. Bring to a boil. Add rice and tortilla pieces and stir well to combine. Reduce heat to low. Cover and simmer 5 minutes. Remove from heat, top with cheese and let stand 5 minutes. Serves 6–8.

Italian Rice Lasagna

- 1 cup Minute® White or Brown Rice
- 3 large eggs, divided
- ¾ cup grated Parmesan cheese, divided
- 2 cups Mozzarella cheese, shredded
- 1 cup Ricotta cheese
- ¼ cup parsley, chopped
- 1 pound lean ground beef
- 1 jar (15½ ounce) 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 of rice mixture in a 2-quart baking dish. Top with half of cheese mixture and meat mixture. Repeat layers. Sprinkle with remaining Parmesan cheese. Bake for 20 minutes or until hot. Serves 6.

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Rice Crust Pizza

- 1 cup Minute® White or Brown Rice
- vegetable cooking spray
- 2 eggs, well-beaten
- 1 cup Mozzarella cheese, shredded
- ¼ cup onion, finely chopped
- 1 teaspoon salt

Prepare rice according to package directions.

Preheat oven to 400°F.

Lightly spray 12-inch pizza pan with cooking spray and set aside. Combine eggs, rice, cheese, onions and salt in medium bowl and mix well. With back of spoon, press mixture evenly onto bottom and sides of pan. Bake 20 minutes or until lightly browned. Remove from oven. Spoon sauce over crust and add toppings.

Pizza Sauce

- 1 jar (15 to 16 ounce) pizza sauce
- 2 teaspoons Italian seasoning
- Pizza toppings: sausage, bell pepper, black olives, mushrooms and hot pepper sauce to taste
- 2 cups Mozzarella cheese, shredded

Combine pizza sauce and Italian seasoning in a small bowl and mix well. Spoon sauce over crust, up to 1 inch from edge. Cover with toppings of your choice and Mozzarella cheese. Bake at 450°F until cheese melts, about 10 minutes. Cut in wedges and serve. Serves 6.

Easy Meatloaf

- 1 cup Minute® White Rice
- 1 pound lean ground beef, chicken or turkey
- 2 eggs
- 1 cup milk
- 1 package (1.5 ounce) seasoning for meatloaf
- ½ cup ketchup

Preheat oven to 400°F.

In a medium bowl, combine rice, beef, eggs, milk, and seasoning. Place in a 1-½ quart baking dish. Spread ketchup over top. Bake for 30 minutes or until thoroughly cooked.

Remove from oven and let stand for 10 minutes. Serves 4.

Classic Beef Stroganoff

- 2 cups Minute® White or Brown Rice
- 1 tablespoon vegetable oil
- 1 cup onion, chopped
- 1 pound lean ground beef
- 2 cups sliced mushrooms
- 1 can (14½ ounce) beef broth
- 1 tablespoon Worcestershire sauce
- 1 can (10½ ounce) cream of mushroom soup
- 1/2 cup sour cream

Prepare rice according to package directions.

Heat the oil in a medium skillet, over medium-high heat. Sauté onions 3 minutes. Add beef and brown. Add mushrooms, beef broth, Worcestershire sauce and soup. Bring to a boil and simmer 5 minutes. Stir in sour cream. Serve over warm rice. Serves 4.

BBQ Rice

- 2 cups water
- ½ cup onion, finely chopped
- ½ cup ketchup
- ½ cup brown sugar
- 1½ tablespoons mustard
- ½ teaspoon salt
- 2 cups Minute® White or Brown Rice



Bring 2 cups of water to a boil in a medium saucepan. Stir in onions, ketchup, brown sugar, mustard and salt.

Add rice; cover and reduce heat to low. Simmer 5 minutes. Serves 4.

Tip: Stir in ¼ cup diced smoked ham or cooked crumbled bacon.

