

# Chile Rice Casserole

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**Category:** Casserole

**Servings:** 8

**Rating:** 10

**Source:** The California Heritage Cookbook

## Description:

This is one of Sue Meyer's favorite recipes. For good reason! It's pretty darned good!

## Ingredients:

water	2-1/2 cup
rice	1 cup raw
sour cream	2 cup
salt	
jack cheese	1/2 pound, grated
green chilies	7 ounces, diced
butter, unsalted	3 tablespoon
parmesan cheese	1/4 cup freshly grated

## Instructions:

In a medium-sized saucepan, bring the water to a boil. Add the rice, cover pan, and simmer over low heat until the liquid is absorbed, approximately 20-25m. Let the rice cool. Mix the cooked rice with the sour cream and salt. In the bottom of a greased 1-1/2 quart casserole, spread 1/2 the rice mixture. Sprinkle the grated Jack cheese and chiles on top and then add the rest of the rice. Dot with butter and sprinkle with the Parmesan. Bake uncovered in a preheated 350° oven for 30m.