

THE RICE THAT GOES EVERYWHERE

WHETHER IT'S NAPA VALLEY CHICKEN OR A SOUTH AMERICAN CHICKEN PICANTE – MAHATMA GOLD® IS RIGHT AT HOME.

SOUTH AMERICAN CHICKEN PICANTE

- 3/4 CUP CHOPPED ONION
- 3 TABLESPOONS MINCED GARLIC
- 1 TABLESPOON OIL
- 1-1/4 CUPS CHICKEN BROTH
- 1 CUP PICANTE SAUCE
- 1 CUP MAHATMA® GOLD RICE
- 6 BONELESS CHICKEN BREASTS
- 1 RIPE AVOCADO, PEELED AND SLICED
- 1 MEDIUM TOMATO, CHOPPED
- 1/2 CUP SHREDDED MONTEREY JACK CHEESE

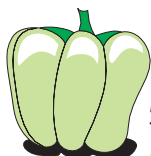
IN A MEDIUM SAUCEPAN, SAUTÉ ONION AND GARLIC IN OIL FOR 2 MINUTES. ADD CHICKEN BROTH AND PICANTE SAUCE AND BRING TO A BOIL. SIR IN RICE. ARRANGE CHICKEN BREASTS OVER RICE. COVER TIGHTLY AND SIMMER 20 MINUTES. REMOVE FROM HEAT. LET STAND COVERED, UNTIL ALL LIQUID IS ABSORBED. GARNISH WITH REMAINING INGREDIENTS. SERVES 6.



SOUTH OF THE BORDER CILANTRO RICE

- 2 CUPS MAHATMA® GOLD RICE
- 5 CUPS CHICKEN BROTH
- 2 TABLESPOONS MARGARINE
- 1/2 CUP CHOPPED GREEN BELL PEPPERS
- 1/2 CUP CHOPPED RED BELL PEPPERS
- 1/4 CUP CILANTRO LEAVES

PREPARE RICE ACCORDING TO PACKAGE DIRECTIONS SUBSTITUTING CHICKEN BROTH FOR WATER.



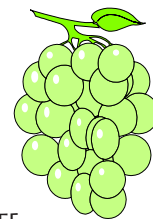
REMOVE COVER AND ADD REMAINING INGREDIENTS. CONTINUE TO SIMMER FOR 5 MINUTES OR UNTIL ALL LIQUID HAS BEEN ABSORBED. SERVES 8.

CARIBBEAN SHRIMP SALAD

- 1 CUP MAHATMA® GOLD RICE
- 1 POUND COOKED SHRIMP, PEELED AND DEVEINED
- 1 POUND SEEDLESS GRAPES, HALVED
- 12 RADISHES, SLICED
- 1/4 CUP SALAD OIL
- 3 TABLESPOONS RED WINE VINEGAR
- 1 TABLESPOON SOY SAUCE
- 1 TABLESPOON DIJON® MUSTARD
- 1 TABLESPOON MINCED GARLIC
- 1 TABLESPOON CHOPPED FRESH PARSLEY
- 1/2 TEASPOON SEASONED SALT
- 1/2 TEASPOON HOT SAUCE
- ROMAINE LETTUCE

PREPARE RICE ACCORDING TO PACKAGE DIRECTIONS. SET ASIDE TO COOL.

COMBINE COOLED RICE WITH REMAINING INGREDIENTS, EXCEPT LETTUCE. REFRIGERATE FOR 1 HOUR. SERVE ON LETTUCE LEAVES. SERVES 6.



COMPLIMENTS OF THE RIVIANA KITCHENS
P.O. BOX 2636 • HOUSTON, TEXAS 77252
1-800-226-9522
WWW.MAHATMARICE.COM

ALL AMERICAN HOLIDAY RICE

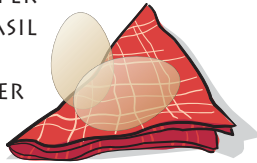
- 1 CUP MAHATMA® GOLD RICE
- 2 CUPS CHICKEN BROTH
- 2 TABLESPOONS MARGARINE
- 1 CUP CHOPPED ONIONS
- 2 CLOVES GARLIC, MINCED
- 1/2 TEASPOON POULTRY SEASONING
- 1/2 CUP CHOPPED TOASTED WALNUTS
- 1/4 CUP CHOPPED GREEN ONIONS

PREPARE RICE ACCORDING TO PACKAGE DIRECTIONS SUBSTITUTING CHICKEN BROTH FOR WATER.

WHILE RICE IS COOKING, MELT MARGARINE IN A SMALL SKILLET; SAUTÉ ONIONS AND GARLIC; ADDING POULTRY SEASONING. REMOVE FROM HEAT. FOLD IN COOKED RICE, WALNUTS AND GREEN ONIONS. SERVES 4.

RIVIERA RICE QUICHE

- 1 CUP MAHATMA® GOLD RICE
- 1-1/2 CUPS TURKEY, COOKED AND DICED
- 1 MEDIUM TOMATO, SEEDED AND CHOPPED
- 1/4 CUP CHOPPED GREEN ONIONS
- 1/2 CUP CHOPPED GREEN BELL PEPPER
- 1 TEASPOON CRUSHED DRIED BASIL
- 1/2 TEASPOON SEASONED SALT
- 1/4 TEASPOON GROUND RED PEPPER
- 1/2 CUP SKIM MILK
- 6 EGGS, BEATEN
- 1/2 CUP SHREDDED MOZZARELLA CHEESE
- 1/2 CUP SHREDDED SWISS CHEESE

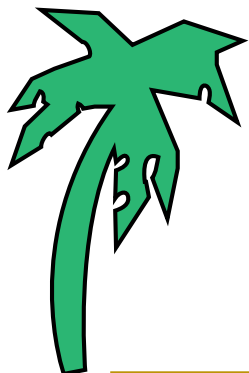


PREHEAT OVEN TO 375°F.

PREPARE RICE ACCORDING TO PACKAGE DIRECTIONS.

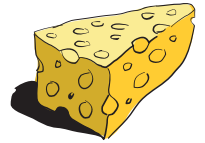
COMBINE COOKED RICE WITH REMAINING INGREDIENTS. POUR MIXTURE INTO 13x9x2-INCH OILED PAN. BAKE 20 MINUTES. (A KNIFE INSERTED AT CENTER SHOULD COME OUT CLEAN.)

TO SERVE, CUT INTO SQUARES. SERVE WARM OR AT ROOM TEMPERATURE. GARNISH WITH CRANBERRIES AND FRESH BASIL LEAVES. SERVES 6.



WISCONSIN CHEESY RICE

- 1 CUP MAHATMA® GOLD RICE
- VEGETABLE COOKING SPRAY
- 1/2 CUP SUGAR
- 2 CUPS SOUR CREAM
- 1 POUND SHARP CHEDDAR CHEESE, GRATED AND DIVIDED
- 1/2 CUP CHOPPED GREEN ONIONS, DIVIDED
- 1/4 TEASPOON CRUSHED RED PEPPER, DIVIDED



PREHEAT OVEN TO 350°F.

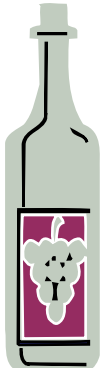
PREPARE RICE ACCORDING TO PACKAGE DIRECTIONS. SET ASIDE TO COOL.



SPRAY 8-INCH SQUARE PAN WITH VEGETABLE COOKING SPRAY. COMBINE SUGAR AND SOUR CREAM. PLACE A LAYER OF COOKED RICE IN BAKING DISH; ADD 1/2 SOUR CREAM, 1/2 CHEESE, 1/2 GREEN ONIONS AND 1/2 RED PEPPER. REPEAT LAYER. BAKE FOR 15 MINUTES. SERVE. SERVES 6.

NAPA VALLEY CHICKEN

- 1 CLOVE GARLIC, SLICED
- 2 TABLESPOONS OLIVE OIL
- 2 TABLESPOONS MARGARINE
- 2 POUNDS CHICKEN PIECES
- 1 CUP MAHATMA GOLD® RICE
- 1 CUP SLICED FRESH MUSHROOMS
- 1 (3-3/4 OUNCE) CAN PITTED BLACK OLIVES, DRAINED
- 2 TEASPOONS SALT
- 1/4 TEASPOON THYME
- 1 BAY LEAF
- 1 (14-1/2 OUNCE) CAN CHICKEN BROTH
- 1 (8-1/4 OUNCE) CAN TOMATOES
- 1/2 CUP DRY WHITE WINE



PREHEAT OVEN TO 350°F. IN LARGE SKILLET WITH HEAT-PROOF HANDLE, LIGHTLY BROWN GARLIC IN OIL. REMOVE GARLIC. ADD MARGARINE. ADD CHICKEN PIECES; BROWN WELL ON ALL SIDES. ADD RICE, MUSHROOMS, OLIVES, SALT, THYME AND BAY LEAF. ADD CHICKEN BROTH, TOMATOES AND WINE, MAKING CERTAIN RICE IS COVERED WITH LIQUID. COVER. BAKE UNTIL CHICKEN IS TENDER, 40 TO 45 MINUTES. REMOVE BAY LEAF. SERVES 6.

**PARBOILED RICE. CONVERTED RICE.
THE ONLY DIFFERENCE IS THE PRICE.
COMPARE TO UNCLE BEN'S® & SAVE!**

