



# Mahatma® Comfort Cuisine

## *Chicken Tomato Basil Rice Soup*

- 1 cup Mahatma® Extra Long Grain White Rice
- 1 teaspoon vegetable oil
- 1 medium onion, chopped
- 1 medium carrot, thinly sliced
- 2 ribs celery, thinly sliced
- 3 cloves garlic, minced
- 1½ pounds boneless, skinless chicken breasts cut into bite-size pieces
- 2 cans (14½ ounces, each) no salt added stewed tomatoes, undrained\*
- 1 can (14½ ounces) low-sodium chicken broth
- 1 can (6 ounces) no salt added tomato paste
- 2 tablespoons chopped fresh basil
- 2 tablespoons chopped fresh parsley
- 1/2 to 1 teaspoon ground black pepper
- fresh basil for garnish

\* Canned whole tomatoes may be substituted.

Prepare rice according to package directions and set aside.

Heat oil in Dutch oven over medium-high heat until hot; add onion, carrot, celery and garlic. Cook and stir 3 to 5 minutes or until onion is tender. Add chicken; cook and stir 2 to 3 minutes or until pieces are light brown on all sides. Add tomatoes and juice, broth, tomato paste, basil, parsley and pepper. Bring to a boil. Reduce heat to low; simmer 30 minutes. Just before serving place 1/2 cup hot rice into individual serving bowls. Ladle soup over rice. Garnish with basil. *Serves 6*

## *Creamy Rice Pudding*

- 1½ quarts 2% milk
- 1 cup sugar
- 1/2 cup 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 until rice has absorbed most of the milk—but not all—and the pudding is creamy, about 30 minutes longer.

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

## *Easy Chicken and Rice Casserole*

- 1 cup 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 13x9-inch baking dish. Bake for 20 minutes. *Serves 6*

## *Porcupine Balls*

- 1/2 cup Mahatma® Extra Long Grain White Rice
- 1½ pounds lean ground beef, chicken, or turkey
- 1/2 teaspoon salt
- 1/2 teaspoon lemon pepper
- 1 teaspoon dried dill
- 1/4 cup seasoned breadcrumbs
- 1/4 cup flour

Prepare rice according to package directions.

Combine cooked rice with other ingredients except flour, mixing well. Shape a tablespoon of meat mixture, into a ball and roll lightly in flour. Brown meatballs in large oiled skillet. Cook until meat is no longer pink (about 20 minutes) Drain any excess liquid. Add *Egg Lemon Sauce* and heat through.

### *Egg Lemon Sauce*

- 2 eggs
- 1 cup beef broth
- 2 lemons

Combine eggs and broth; beat well; continuing beating while adding juice of 2 lemons. Pour sauce over meatballs in large skillet and heat for 5 minutes. Serve hot. *Serves 4*

### *Chicken Pot Pie*

- 1 cup Mahatma® Extra Long Grain White Rice
- 2 tablespoons butter or margarine
- 1 large onion, chopped
- 2 cloves garlic, minced
- 3/4 teaspoon dried thyme leaves
- 1/2 teaspoon sage
- 1/4 teaspoon ground black pepper
- 1/3 cup flour
- 2 cans (14 1/2 ounces, each) chicken broth
- 1 package (16 ounces) frozen mixed vegetables
- 2 cups diced, cooked chicken
- 1/2 cup chopped fresh parsley
- 1 1/2 cups buttermilk baking mix
- 3/4 cup buttermilk
- 1/2 cup finely chopped green onions

Preheat oven to 425°F.

Prepare rice according to package directions.

Heat butter or margarine in Dutch oven over medium-high heat until hot. Add onion, garlic, thyme, sage, and pepper. Cook and stir 3 to 5 minutes until onion is tender. Add flour, cook and stir 1 to 2 minutes. Whisk in broth; cook, whisking 4 to 6 minutes or until sauce boils and thickens. Stir in vegetables; cook 5 to 7 minutes or until vegetables are tender. Stir in rice, chicken and parsley; cook, stirring 2 to 3 minutes more. Place in 2-1/2 quart casserole. (May be prepared 1 day ahead. Cover and refrigerate. Bring to room temperature before baking.) Combine baking mix, buttermilk and onions in medium bowl. Gently stir, just until dough comes together. Form dough on lightly floured surface to 1/2-inch thickness and cut with different shaped cookie cutters. Top casserole with biscuits, spacing evenly. Bake for 20 minutes until filling is bubbly and biscuits are golden brown. Serve immediately. *Serves 6*

### *Creamy Risotto*

- 1/2 cup chopped onion
- 1/4 cup butter, divided
- 1 cup Mahatma® Extra Long Grain White Rice
- 1/3 cup dry white wine
- 2 cups chicken broth, divided
- 3 cups water
- 1/4 cup grated Parmesan cheese
- salt and ground black pepper to taste
- 1/2 cup heavy cream

Sauté onion in 2 tablespoons butter (in large saucepan) over medium heat. Add rice and stir 2 to 3 minutes. Add wine; stir until absorbed. Increase heat to medium high; stir in

1-cup broth. Cook, uncovered, stirring frequently, until broth is absorbed. Continue stirring and adding remaining 1-cup broth and water, allowing each cup to be absorbed before adding another, until rice is tender and mixture has a creamy consistency, approximately 25 to 30 minutes. Stir in cheese, salt, pepper, cream and remaining 2 tablespoons butter. Stir until mixture is creamy, about 2 minutes. Serve immediately. *Serves 6*

### *Spinach Rice Au Gratin*

- 1 cup Mahatma® Extra Long Grain White Rice
- 2 cans (14 1/2 ounces, each) chopped spinach, drained
- 4 eggs, beaten
- 1 can (10 ounces) condensed cream of mushroom soup
- dash of ground nutmeg
- 1 teaspoon onion powder
- 1/2 teaspoon salt
- 1/2 teaspoon ground black pepper
- 1/4 cup grated Parmesan cheese
- 1/2 cup chopped walnuts

Preheat oven to 350°F.

Prepare rice according to package directions. (For additional flavor, rice may be prepared in chicken broth instead of water).

Combine cooked rice, spinach, eggs, soup, and seasonings. Pour into greased, shallow 2-1/2 quart baking dish. Sprinkle with Parmesan cheese and nuts. Bake uncovered for 20 minutes. *Serves 6*

### *Stuffed Chicken Breasts*

- 1 cup Mahatma® Extra Long Grain White Rice
- 4 boneless, skinless chicken breast halves (about 1 pound), pounded to 1/4-inch thickness
- 1/2 teaspoon ground black pepper, divided
- 1/4 teaspoon salt
- 1 cup minced tomato
- 1/4 cup (1 ounce) finely shredded mozzarella cheese
- 1 tablespoon chopped fresh basil
- vegetable cooking spray

Preheat oven to 350°F.

Prepare rice according to package directions.

Season insides of chicken breasts with 1/4 teaspoon pepper and salt. Combine rice, tomato, cheese, basil, and remaining 1/4 teaspoon pepper. Spoon rice mixture on top of pounded chicken breasts; fold over and secure sides with wooden toothpicks soaked in water. Wipe off outsides of chicken breasts with paper towel. Coat large skillet with cooking spray and place over medium-high heat until hot. Cook stuffed chicken breasts 1 minute on each side or just until golden brown. Transfer chicken to shallow baking pan and bake for 10 to 15 minutes. *Serves 6*



*Compliments of Riviana Kitchens*

P.O. Box 2636 • Houston, Texas 77252

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