

PARSLEY RICE WITH ALMONDS AND JACK CHEESE

Serves 10-12

- 1 qt chicken stock
- 2 cups raw long-grain white rice
- 1 teaspoon salt
- 1/2 cup thinly sliced green onions
- 1/2 cup sliced almonds
- 1/4 cup butter
- 1/2 cup chopped fresh parsley
- 2 cups sour cream
- 1 pound grated Monterey Jack Cheese

In a 2-quart saucepan, bring the chicken stock to a boil. Stir in rice and salt. Cover and reduce heat to low. Cook about 20 minutes, or until rice has absorbed liquid.

Preheat oven to 350 degrees.

In a small skillet, sauté onions and almonds over medium heat, stirring occasionally, until onions are soft and almonds are slightly toasted, about 5 minutes.

Fold parsley into rice, then add sour cream and onion-almond mixture.

Spread half the rice into a 9- x 13-inch baking pan. Sprinkle half the grated cheese over the rice mixture. Repeat with remaining rice and top with cheese. Bake 30 minutes, or until golden on top and cheese is melted.

NOTE: Depending on what this dish is being served with, you can change the herbs and add ingredients, e.g., for Italian grilled meats, add basil, pine nuts, etc. - ng