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TEST KITCHEN

Red Carpet Rice Dishes

28 Easy Rice Recipes for Everyone

"OOH IT'S SO GOOD!!@!"



A Free eCookbook from the Mr. Food Test Kitchen



Red Carpet Rice Dishes

28 Easy Rice Recipes for Everyone

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Red Carpet Rice Dishes: 28 Easy Rice Recipes for Everyone

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Dear Friend,

Did you know that rice is eaten all over the world? For some folks it's even a staple part of their diet! And if you've ever walked down the rice and grains aisle in your grocery store you already know that there are as many varieties of rice as there are ways to enjoy 'em! Rice is a versatile ingredient that can be served up as a side dish or cooked alongside your main entrée. You can even enjoy it for dessert! (Rice pudding anyone?) With so many ways to eat rice we knew we had to put together a collection of some of our favorite rice recipes into this free eCookbook, *Red Carpet Rice Recipes: 28 Easy Rice Recipes for Everyone*. This book truly has a rice recipe for everyone!

If you prefer whole grain brown rice, then you're going to love what we've got in store for you. For folks who like a little Southwestern flair, our recipes for **Lone Star Rice** (page 3) and **Santa Fe Rice Salad** (page 5) are brimming with Tex-Mex-inspired flavors, including delicious and fiber-rich beans! If you consider yourself a mushroom lover, then you'll definitely want to check out our **Dressed Up Wild Rice** (page 2) recipe. This recipe is also great for serving when you've got company coming over, 'cause it looks and tastes fancy.

Just because you love classic white rice doesn't mean you have to eat it the same way every day! If you like making sure that every meal you eat has a serving of veggies in it, then our recipe for **Easy Italian Rice** (page 13) is right up your alley. Or, if you're looking to add a little crunch and Asian flair to dinnertime, **Peanutty Rice** (page 15) is just the ticket!

Speaking of Asian flair, how about a whole chapter on fried rice? We don't know many folks who don't like some version of fried rice or another, so we knew we had to include as many different varieties as possible – beef, pork, veggie, chicken, etc. Even if you've only got 15 minutes you can whip up our **Anytime Fried Rice** (page 17) to round off a homemade Chinese food dinner feast!

Rice doesn't always have to be a side dish. In fact, we've included a whole chapter on all-in-one rice dishes that we know your family is going to enjoy! From a Spanish-inspired **All-in-One Paella** (page 23) to a classic **Pork Chop Casserole** (page 24), our all-in-one rice dishes make for an easy weeknight dinner! The hardest part of these recipes is figuring out which one you'll make first...

When it comes to side dishes, we know there are a ton of options to choose from. The rice recipes in this eCookbook can help add a little variety to your usual routine. Plus, we've even included some tips on how to cook rice perfectly, so you can enjoy the best results every time. We know these tasty rice recipes will have your family saying...

"OOH IT'S SO GOOD!!®"

Patty Howard
Kelly



P.S. Enjoy this eCookbook filled with 28 easy rice recipes for everyone. Remember our *Red Carpet Rice Recipes* eCookbook is available FREE, with many others also available on www.mrfood.com. Go on, tell your friends to visit MrFood.com, so they too can get their very own FREE copies!



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How to Cook Rice

- 1. Find a large enough pot.** Rice triples in size when it cooks, so make sure you cook your rice in a pot that has plenty of room.
- 2. Pour cold water into pot, along with rice and desired amount of salt.** You can also use chicken broth, wine, or any other liquid you choose. Just make sure the overall liquid is equal to the right amount for your rice.
- 3. Bring to a boil over high heat, cover, and reduce heat to a simmer.** Simmer for the amount of time needed to cook your rice. Make sure not to remove the cover while the rice is cooking, since the steam that builds up inside is what cooks the rice.
- 4. Remove from heat and let it sit covered for 10 minutes before serving.**

Note: You can also cook rice using a rice cooker. All you do is put in your rice and water into the rice cooker, set the tab to "cook" and the rice cooker will turn off when it's done!

RICE MEASUREMENT GUIDE

Long Grain - 1 cup rice: 1 $\frac{3}{4}$ water (18-20 minutes)
Short Grain- 1 cup rice: 1 $\frac{3}{4}$ water (20-30 minutes)
Brown Rice- 1 cup rice: 2 $\frac{1}{4}$ water (40-50 minutes)
Jasmine Rice- 1 cup rice: 1 $\frac{3}{4}$ water (20-25 minutes)
Arborio Rice- 1 cup rice: 4 $\frac{1}{2}$ water (20-30 minutes)



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Brown Rice with Nuts and Raisins

Our favorite kind of dish is one that pleases the eyes as well as the tummy.

This Brown Rice with Nuts and Raisins certainly does both because it has so many warm flavors!

Serves: 4

Cook Time: 25 Min

What You'll Need:

1/2 cup golden raisins
1/2 cup dry white wine or 1/4 cup chicken broth
1/4 cup butter
1/4 cup chopped onion
2 cups uncooked instant brown rice
1-3/4 cups chicken broth
1/4 cup water
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 cup slivered almonds, toasted
2 tablespoons chopped fresh parsley



What To Do:

1. In a small bowl, combine raisins and wine.
2. In a large skillet over low heat, melt butter. Add onion, increase heat to medium high, and cook until tender; stirring constantly. Add rice; cook 3 minutes or until lightly browned, stirring constantly. Add broth, water, salt, and pepper; bring to a boil. Cover, reduce heat to low, and simmer 10 minutes, or until liquid is absorbed.
3. Drain raisins, discarding liquid; stir raisins into rice mixture. Add almonds and parsley; stir well and serve.

Note:

We like to cook the rice in chicken broth to give it more flavor and add toasted almonds and parsley for variety. The raisins are plumped by sitting in the wine or chicken broth, so you don't want to leave that step out, or you'll have dry, chewy raisins.

Dressed Up Wild Rice

We "dressed up" this rice recipe to make it taste and look fancy-shmancy. Our Dressed Up Wild Rice recipe is great to make when you've got company coming over, but it's easy enough to make anytime, too!

Serves: 4

Cook Time: 20 Min

What You'll Need:

- 1 tablespoon butter
- 1 cup sliced fresh mushrooms
- 3 scallions, sliced
- 1 (6.2-ounce) package quick long-grain and wild rice mix (including seasoning packet), uncooked
- 1-2/3 cups water
- 1/3 cup sherry



What To Do:

1. In a large skillet over medium-high heat, melt butter. Add mushrooms and scallions and cook until tender, stirring constantly.
2. Stir rice mix with seasoning packet, water, and sherry into mushroom mixture; bring to a boil, stirring occasionally.
3. Cover, reduce heat to low, and simmer 10 minutes, or until rice is tender and liquid is absorbed. Stir gently with a fork before serving.



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Lone Star Rice

We gave this recipe a little Southwestern flair by adding some Texas-inspired ingredients. Our Lone Star Rice is the perfect change-of-pace side dish to go with any of your favorite main dishes, like chicken or steak.

Serves: 6

Cook Time: 30 Min

What You'll Need:

- 2 tablespoons vegetable oil
- 1 cup long-grain or whole-grain rice, uncooked
- 2 cloves garlic, minced
- 2-1/2 cups beef broth
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1 (16-ounce) can kidney beans, rinsed and drained
- 1/3 cup mild picante sauce
- 1/4 cup sliced scallion



What To Do:

1. In a large saucepan over medium heat, heat oil; sauté rice and garlic until rice is slightly browned.
2. Add broth, cumin, and oregano and bring to a boil; reduce heat to low, cover, and simmer 20 minutes. Stir in beans and remove from heat.
3. Let stand, covered, until liquid is absorbed, about 5 minutes. Stir in picante sauce and scallions and serve.

Note:

If you prefer, instead of kidney beans you can use pinto, black beans, or even black-eyed peas.



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Mushroom Rice Bake

Mushroom lovers take heart! Our Test Kitchen went all out to create a hearty, comforting casserole made with a combo of rice, mushrooms and a few basics. Our Mushroom Rice Bake will fit any of your main dishes perfectly!

Serves: 4

Cook Time: 50 Min

What You'll Need:

- 1-1/2 cups long- or whole-grain rice, uncooked
- 2 cups sliced fresh mushrooms (about 8 ounces)
- 1 small onion, chopped
- 1 (10-1/2-ounce) can condensed beef broth
- 1 (10-3/4-ounce) can condensed cream of mushroom soup
- 1/4 cup (1/2 stick) butter, melted
- 1/2 teaspoon black pepper



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What To Do:

1. Preheat oven to 375 degrees F. Coat a 2-quart casserole dish with cooking spray; set aside.
2. In a medium bowl, combine all ingredients; mix well. Spoon mixture into prepared casserole dish.
3. Cover and bake 50 to 55 minutes, or until liquid is absorbed and rice is tender.

Note:

Garnish this rice and mushroom casserole with some chopped scallions to add a touch of color!



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Santa Fe Rice Salad

Planning a Tex-Mex feast? Here's a side dish that'll add extra flavor and color to your plate. Our Santa Fe Rice Salad has a little bit of everything, including beans, corn, bell peppers, and yummy spices!

Serves: 4

Cook Time: 5 Min | Chill Time: 2 Hr

What You'll Need:

- 2 cups cooled cooked rice
- 1 (15-ounce) can pinto beans, rinsed and drained
- 3 ears fresh corn on the cob (about 1-1/2 cups kernels) (see Note)
- 1 diced red bell pepper
- 1/4 cup minced onion
- 2 tablespoons white vinegar
- 2 tablespoons vegetable oil
- 2 tablespoons chopped fresh parsley
- 1 jalapeno pepper, minced
- 2 teaspoons chili powder
- 1 teaspoon salt
- 1/4 teaspoon sugar



What To Do:

1. In a medium bowl, combine rice, beans, corn kernels, and onion.
2. In another small bowl, whisk together remaining ingredients. Pour over rice mixture; mix well.
3. Cover and chill 2 to 3 hours to allow flavors to blend. Stir before serving.

Note:

To remove the corn from the cob, cut the wide end so it stands up, then using a sharp knife or corn stripper, cut off the kernels.

Spaghetti Rice

Gang can't decide whether they would rather have pasta or rice with dinner tonight? Don't worry! With Spaghetti Rice they can have both. It's a win-win for everyone!

Serves: 5

Cook Time: 40 Min

What You'll Need:

- 4 tablespoons vegetable oil, divided
- 8 ounces sliced fresh mushrooms
- 1 cup chopped onion
- 1 cup (about 4 ounces) spaghetti, broken into 3-inch pieces
- 1-1/2 cups long-grain or whole-grain rice, uncooked
- 3-1/2 cups chicken broth
- 1/4 teaspoon salt
- 1/8 teaspoon black pepper



What To Do:

1. In a large saucepan over medium-high heat, heat 3 tablespoons oil; add mushrooms and onion, and sauté until lightly browned. Remove from pan and set aside.
2. Heat remaining oil in saucepan over medium-low heat; brown spaghetti. (Be careful -- it browns quickly.) Remove saucepan from heat and add mushrooms and onions back into pan. Add remaining ingredients, mixing well.
3. Bring mixture to a boil, reduce heat to low, cover, and cook 20 more minutes, or until all liquid is absorbed.

Note:

If you're looking for a good make-ahead dish, this is the one, 'cause Spaghetti Rice freezes well.



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Spanish Rice

Spanish Rice uses some of our favorite vegetables and seasonings to turn an ordinary side dish recipe into something that could truly steal the show at any dinner menu.

Serves: 6

Cook Time: 35 Min

What You'll Need:

- 2 tablespoons vegetable oil
- 1 pound lean ground beef (see Note)
- 1 onion, chopped (about 1 cup)
- 1 green bell pepper, chopped (about 1 cup)
- 1 cup uncooked long-grain or brown rice
- 2 teaspoons chili powder
- 1-1/2 cups water
- 1 teaspoon seasoned salt
- 1/2 teaspoon ground cumin
- 1/2 teaspoon black pepper
- 1 (8-ounce) can tomato sauce
- 1 (14-1/2-ounce) can whole tomatoes, drained and chopped
- 1 tablespoon chopped cilantro



What To Do:

1. In a large skillet, heat oil over medium-high heat. Add beef, onion, and green pepper, cooking until meat is browned; drain liquid.
2. Stir in remaining ingredients; reduce heat to low, cover, and simmer 20 minutes, or until rice is tender. Sprinkle with cilantro and serve.

Note:

For a lighter recipe, you can substitute ground turkey or veal for the beef.

Mexi Veggie Rice

When making rice dishes, Mexican cooks often brown raw rice before boiling or steaming it. We used that method here, and then added a few colorful veggies and spices, to make this Mexi Veggie Rice.

Serves: 4

Cook Time: 45 Min

What You'll Need:

- 2 tablespoons vegetable oil
- 1 cup long- or whole-grain brown rice
- 1 (14-1/2-ounce) can diced tomatoes, drained
- 1 package (10 ounces) frozen peas and carrots
- 1/2 onion, chopped
- 1 fresh jalapeno peppers, stems and seeds removed, chopped
- 2 garlic clove, minced
- 4 cups ready-to-use chicken broth
- 1/2 teaspoon salt
- 1/8 teaspoon black pepper



What To Do:

1. In a large skillet, heat the oil over medium-high heat.
2. Add the rice and sauté for 3 to 4 minutes, or just until golden, stirring constantly. Add the remaining ingredients and bring to a boil.
3. Reduce the heat to low, cover, and simmer for 40 to 45 minutes, or until the rice is tender and the liquid is absorbed.

Note:

Any type of rice, except instant, will work here. As a matter of fact, the rice most commonly used in Mexico is what we would consider a medium-grain rice.

Cheesy Easy Risotto

Risotto is really popular in many restaurants, and now we can easily make it ourselves. The key to making this Cheesy Easy Risotto is using Arborio rice, adding chicken broth a little at a time, and stirring it constantly.

Serves: 4

Cook Time: 30 Min

What You'll Need:

- 2 tablespoons butter
- 1 small onion, minced
- 3/4 cup Arborio or long-grain rice (see Note)
- 1-3/4 cups chicken or vegetable broth
- 1/2 cup water
- 1/3 cup grated Parmesan cheese
- 1/2 teaspoon dried Italian seasoning
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper



What To Do:

1. In a medium skillet, melt butter over medium heat. Add onion, and sauté 3 to 4 minutes, or until tender.
2. Add the rice; cook 3 minutes, stirring constantly.
3. Add remaining ingredients and bring to a boil. Cover, reduce heat to medium-low, and simmer 15 to 20 minutes, or until liquid is absorbed and rice is tender.

Note:

Arborio rice can be found in the rice section of the supermarket. Considered the pasta of Northern Italy, Arborio rice develops a creamy texture when cooked in dishes such as risotto.

Herbed Walnut Rice

Just when we thought we'd tried every way imaginable to serve rice, we found a special way that Midwestern cooks serve it. Herbed Walnut Rice sure does satisfy!

Serves: 4

Cook Time: 10 Min

What You'll Need:

- 1 tablespoon butter
- 1/2 cup chopped onion
- 1/2 cup shredded carrot
- 1/2 cup chopped walnuts
- 1/4 teaspoon dried marjoram
- 1/4 teaspoon dried thyme leaves
- 1/8 teaspoon dried rosemary
- 3 cups cooked rice (cooked in chicken broth)
- 2 tablespoons chopped fresh parsley



What To Do:

1. In a large skillet, melt butter over medium-high heat; add onion, carrot, walnuts, marjoram, thyme, and rosemary, and cook until vegetables are tender-crisp, 6 to 8 minutes.
2. Stir in the rice and parsley; heat thoroughly.

Confetti Rice Salad

Here's a side dish that will add color and flavor to any picnic or barbecue plate. Our Confetti Rice Salad tastes so fresh and light, you're going to want to keep coming back for seconds.

Serves: 6

Chill Time: 1 Hr

What You'll Need:

- 2 (15-ounce) cans black beans, rinsed and drained
- 2 cups cold cooked rice
- 2 tomatoes, chopped
- 1/4 cup sliced scallions
- 2 tablespoons chopped fresh parsley
- 1/4 cup olive oil
- 1 tablespoon cider vinegar
- 1/8 teaspoon hot pepper sauce (optional)
- 2 cloves garlic, minced
- 1 teaspoon salt
- 1/8 teaspoon pepper



What To Do:

1. In a large bowl, combine the beans and rice; mix well.
2. In a medium bowl, combine remaining ingredients; mix well. Fold tomato mixture into bean mixture.
3. Refrigerate at least 1 hour before serving.

Yellow Rice

We love white rice, but every once in a while we like to change things up by cooking up some easy Yellow Rice. Yellow rice makes our plates more colorful and goes great with some of our favorite saucy dishes.

Serves: 4

Cook Time: 25 Min

What You'll Need:

- 1 cup long- or whole-grain white rice
- 2 cups water
- 2 teaspoons olive oil
- 1 teaspoon onion powder
- 1/2 teaspoon turmeric
- 1/4 teaspoon ground cumin
- 3/4 teaspoon salt



What To Do:

1. In a medium saucepan, combine all ingredients; bring to a boil over high heat, stirring constantly. Reduce heat to low, cover, and simmer 20 minutes.
2. Remove from heat and let sit 5 minutes. Fluff rice and serve.

Note:

Traditionally, saffron is used to color and flavor Mexican rice, but we don't always have it on hand and, besides, it's really expensive. So, we decided to replace it with turmeric, and, you know what? It tastes just as good!

Easy Italian Rice

We love rice dishes that are full of veggies, 'cause it helps add color to our table and nutrition to our bodies. This recipe for Easy Italian Rice is simple, flavorful, and beautiful.

Serves: 6

Cook Time: 40 Min

What You'll Need:

- 1 cup long- or whole-grain uncooked rice
- 2 cups chicken broth, divided
- 1 tablespoon butter
- 1/2 cup thinly sliced carrots
- 1/2 cup thinly sliced zucchini
- 1/2 cup thinly sliced yellow squash
- 1/4 cup dry white wine
- 1/4 cup grated Parmesan cheese
- 1/2 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon pepper



What To Do:

1. In a large saucepan, combine rice and 1-1/2 cups of chicken broth; bring to a boil, stirring occasionally. Reduce heat to low, cover, and simmer about 15 minutes; set aside.
2. In a large skillet over medium-high heat, melt butter; cook the carrots, zucchini, and yellow squash 2 to 3 minutes, or just until softened. Add wine and cook 2 more minutes; set aside and keep warm.
3. Over medium-high heat, add remaining broth to rice and stir until broth is absorbed. Stir in cooked vegetables, Parmesan cheese, Italian seasoning, salt, and pepper. Serve immediately.

Lemon Garlic Rice

Here's a side dish that'll add some sunny flavors to your meal.

Our recipe for Lemon Garlic Rice is the perfect go-along for everything from chicken to ribs!

Serves: 4

Cook Time: 30 Min

What You'll Need:

- 1 cup uncooked white rice
- 2 tablespoons butter
- 2 cloves garlic, minced
- 1 teaspoon grated lemon peel
- 1/4 teaspoon black pepper
- 2 cups chicken broth
- 2 tablespoons chopped fresh parsley



What To Do:

1. In a large saucepan over high heat, combine all ingredients except parsley; bring mixture to a boil, stirring once or twice. Reduce heat to low, cover tightly, and simmer 15 minutes, or until liquid is absorbed.
2. Stir in parsley and serve.

Note:

Serve this rice with your favorite meat, chicken, or fish. For flavor variations, try adding a spice, some chopped green bell pepper, or a few chopped walnuts.

Peanutty Rice

Add a little crunch to your meal in an unexpected way with our recipe for Peanutty Rice. You'll be surprised to find out how appealing the combination of peanuts and rice really is!

Serves: 6

Cook Time: 25 Min

What You'll Need:

3 tablespoons peanut oil
1 small onion, chopped (about 1/2 cup)
3/4 cup chopped red bell pepper
1/2 cup unsalted peanuts (see Note)
1 (10-1/2-ounce) can condensed chicken broth
1-2/3 cups water
1/4 teaspoon sesame oil
1/2 teaspoon salt
1/2 teaspoon black pepper
1-1/2 cups uncooked long- or whole-grain rice



What To Do:

1. In a medium saucepan, heat peanut oil over medium-high heat. Add onion, bell pepper, and peanuts. Sauté 3 to 4 minutes, or until onion and pepper are soft.
2. Add chicken broth, water, sesame oil, salt, and black pepper, and bring to a boil. Add rice; mix well. Reduce heat to low, cover, and cook 20 minutes.
3. Remove from heat and let stand 5 to 10 minutes, until water is absorbed.

Note:

Try cashews, almonds, or pistachios in place of the peanuts...or mix and match 'em!

Easy French Fancy Rice

Here's a rice dish that's worthy of being served in a French restaurant, but doesn't take a lot of work to make. Our Easy French Fancy Rice is the perfect creamy side dish to make when you're entertaining company.

Serves: 4

Cook Time: 30 Min

What You'll Need:

- 1 large onion, diced
- 2 tablespoons butter
- 2 cups cooked white rice
- 2 eggs, beaten
- 1 cup milk
- 1 cup (4 ounces) shredded Swiss cheese
- 1/4 teaspoon salt
- 1/4 teaspoon white pepper
- 1 teaspoon chopped parsley



What To Do:

1. Preheat oven to 350 degrees F. Coat a 1-1/2-quart baking dish.
2. In a large skillet, over medium-high heat, sauté onion in butter until golden.
3. In a large bowl, mix sautéed onion with remaining ingredients.
4. Pour mixture into baking dish and bake 30 to 35 minutes, or until heated through and golden on top.

Anytime Fried Rice

You don't have to be serving up a complete Chinese dinner to serve fried rice. And with no egg and minimal oil, Anytime Fried Rice is a 1-2-3 throw-together that's quick and ready to go in no time.

Serves: 6

Cook Time: 15 Min

What You'll Need:

- 2 tablespoons vegetable oil
- 3 cups cold cooked white rice, rinsed
- 1 (10-ounce) package frozen peas, thawed
- 3 scallions, sliced
- 1/3 cup light soy sauce
- 1/4 cup chicken broth
- 1/4 teaspoon black pepper



What To Do:

1. In a large skillet over medium-high heat, heat oil. Add rice and stir-fry 10 minutes.
2. Add peas and scallions and continue to stir-fry 1 minute. Add remaining ingredients; mix well.
3. Reduce heat to medium-low and cook 2 to 3 minutes, or until thoroughly mixed and heated through.

Notes:

- Using moist cold rice helps to give your Anytime Fried Rice that authentic crisp fried rice texture and flavor.
- For a special treat, add a scrambled egg to the finished rice dish.



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Beefy Fried Rice

Our Beefy Fried Rice is a real meal-in-one that you can have ready for your gang in just 15 minutes! This Asian-inspired dish is perfect for when you're in a rush, or any time that you don't want to spend all evening cooking!

Serves: 4

Cook Time: 15 Min

What You'll Need:

- 1 pound lean ground beef
- 2 garlic cloves, minced
- 1/4 teaspoon ground ginger
- 2 tablespoons water
- 1 red bell pepper, cut into 1-inch chunks
- 1 package (6 ounces) frozen pea pods, thawed
- 3 cups cold cooked rice
- 3 tablespoons soy sauce
- 2 teaspoons sesame oil
- 2 scallions, thinly sliced



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What To Do:

1. In a large nonstick skillet, combine the ground beef, garlic, and ginger and brown over medium heat; crumble the beef and cook for 8 to 10 minutes, or until no pink remains in the beef. Drain off the excess liquid and remove the beef to a large bowl.
2. Place the water in the skillet and heat over medium-high heat until hot; add the bell pepper and pea pods and cook for 3 minutes, or until the pepper is crisp-tender, stirring occasionally. Add the rice, soy sauce, and sesame oil; mix well. Return the beef to the skillet and cook for 5 minutes, or until heated through. Stir in the scallions just before serving.

Chicken Fried Rice

There's pork fried rice, veggie fried rice, and shrimp fried rice, so why wouldn't we want another tasty variation? Our Chicken Fried Rice has everything you want and cooks up in just 15 minutes!

Serves: 4

Cook Time: 15 Min

What You'll Need:

- 2 tablespoons sesame oil, divided
- 2 eggs, beaten
- 3/4 pound boneless, skinless chicken breasts, cut into 1/2-inch pieces
- 2 cloves garlic, minced
- 1/4 teaspoon salt
- 1/4 teaspoon black pepper
- 3 cups cooked long grain rice
- 1 cup frozen peas and carrots, thawed
- 3 scallions, sliced
- 3 tablespoons soy sauce



What To Do:

1. In a large skillet or wok over high heat, heat 1 tablespoon oil. Add eggs and stir to scramble 1 to 2 minutes, or until fluffy; remove from skillet and set aside.
2. Add remaining oil to skillet and heat. Stir in chicken, garlic, salt, and pepper and cook 4 to 5 minutes, or until chicken is no longer pink. Add rice and stir-fry 3 to 4 minutes. Add peas and carrots, scallions, soy sauce, and eggs to skillet and cook 5 minutes, or until heated through. Serve immediately.

Pork Fried Rice

Pork Fried Rice is a Chinese take-out favorite that you can easily make in your own kitchen. By using some easy-to-find Asian ingredients, you can whip up this fried rice whenever the cravings set in.

Serves: 4

Prep Time: 17 Min | Cook Time: 6 Min

What You'll Need:

- 5 tablespoons soy sauce, divided
- 1 clove garlic, minced
- 1/4 teaspoon sugar
- 1/4 teaspoon sesame oil
- 1/4 pound boneless pork loin chops, cut into thin strips
- 2 tablespoons canola oil
- 3/4 pound fresh bean sprouts
- 3 cups cold cooked rice
- 1 cup sliced green onions



What To Do:

1. Stir together 2 tablespoons soy sauce, garlic, sugar, and sesame oil in a bowl. Add pork, and toss well. Cover and chill 15 minutes.
2. Heat canola oil in a large nonstick skillet or wok over medium-high heat 1 to 2 minutes. Add pork mixture; stir-fry 2 minutes or until lightly browned. Add bean sprouts and rice, and stir-fry 2 minutes or until rice is thoroughly heated. Add green onions and remaining soy sauce; toss well. Serve immediately.

Shrimp Fried Rice

Now you can make Shrimp Fried Rice, a famous, and famously delectable, Chinese take-out dish, right at home. When your friends and family try it, they'll think you ordered from the most authentic Chinese restaurant in town!

Serves: 3

Cook Time: 15 Min

What You'll Need:

- 2 tablespoons vegetable oil
- 2 cups uncooked instant rice
- 1-3/4 cups chicken broth
- 1 (10-ounce) package frozen cooked salad shrimp, thawed
- 1 cup frozen peas, thawed
- 4 scallions (green onions), thinly sliced
- 2 tablespoons soy sauce
- 1/4 teaspoon black pepper



What To Do:

1. In a large skillet, heat oil over high heat. Add rice, and sauté 5 to 7 minutes, or until browned, stirring occasionally.
2. Add broth; bring to a boil over high heat. Turn off heat, cover, and let sit 5 to 7 minutes, or until broth has been absorbed.
3. Stir in remaining ingredients, and cook over medium heat 4 to 6 minutes, or until heated through and liquid is absorbed. Serve immediately.

Chopstick Veggie Fried Rice

No need to pick up Chinese take-out when it's easy as can be to make some of our favorites, like vegetable fried rice. Our Chopstick Veggie Fried Rice can go from your skillet to your table in minutes.

Serves: 4

Cook Time: 15 Min

What You'll Need:

- 2 tablespoons plus 2 teaspoons vegetable oil, divided
- 2 eggs, lightly beaten
- 1 (16-ounce) package frozen peas and carrots, thawed
- 3 cups cold cooked rice
- 1/4 cup soy sauce



What To Do:

1. In a large skillet over medium-high heat, heat 2 teaspoons vegetable oil. Add eggs and scramble, then break up scrambled eggs into small pieces. Remove from skillet and set aside.
2. Heat remaining oil in skillet; add peas and carrots and cook 3 minutes. Add rice and soy sauce and cook 3 to 5 minutes, or until heated through, stirring frequently. Stir in scrambled egg pieces and cook 1 to 2 additional minutes, or until heated through. Serve immediately

All-in-One Paella

We wouldn't be surprised if one bite of this All-In-One Paella has you dancing the Spanish flamenco! This dish is full of color, full of spice, and full of flavor. Plus, with so many goodies inside you're going to feel like you're eating your way through a treasure chest of yummy.

Serves: 6

Cook Time: 20 Min

What You'll Need:

- 1 tablespoon olive oil
- 1 pound boneless, skinless chicken thighs, cut into 1-inch chunks
- 1/2 pound chorizo sausage, cut into 1/4-inch slices
- 1 cup chicken broth
- 1 red bell pepper, cut into 1/2-inch chunks
- 1 green bell pepper, cut into 1/2-inch chunks
- 1/2 cup chopped onion
- 2 cups frozen peas
- 1 pound frozen shrimp, peeled and deveined, thawed
- 1 teaspoon paprika
- 1 teaspoon kosher salt
- 1 (10-ounce) package yellow long grain rice, cooked according to package directions (about 5 cups cooked)



What To Do:

1. In a large skillet, over medium-high heat, heat oil. Add chicken and sausage; cook 5 to 7 minutes, or until browned. Transfer to a plate.
2. In the same skillet, add broth; bring to a simmer. Add bell peppers, onion, and peas. Cook 4 to 6 minutes, or until heated through, stirring occasionally. Add shrimp; cook 2 to 4 minutes, or until pink. Stir in paprika, salt, and cooked rice. Return chicken and sausage to the skillet. Reduce heat to medium. Cook until heated through; serve immediately.

Italian Chicken and Rice

When you want to get all the flavors of Mama's old-fashioned Italian-style cooking, without cooking for hours, then you've got try this recipe! Our Italian Chicken and Rice is a tasty dinner that'll satisfy the whole family.

Serves: 4

Cook Time: 1 Hr

What You'll Need:

- 1-1/2 cups water
- 1 cup uncooked rice
- 1 (14-1/2 ounce) can whole tomatoes, undrained and broken up
- 1/2 pound processed cheese spread (like Velveeta), cubed
- 1/2 cup finely chopped onion
- 1/4 teaspoon garlic powder
- 2 teaspoons Italian seasoning, divided
- 1 chicken (2-1/2 to 3 pounds), cut into 8 pieces
- 2/3 cup grated Parmesan cheese



What To Do:

1. Preheat oven to 375 degrees F.
2. In a greased 9- x 13-inch baking pan, mix water, rice, tomatoes, cheese spread, onion, garlic powder, and 1 teaspoon Italian seasoning. Top mixture with chicken pieces and sprinkle with Parmesan cheese and remaining Italian seasoning.
3. Bake 50 to 60 minutes, or until chicken is fork-tender and no pink remains. Remove from oven and let stand 5 to 10 minutes before serving.

Rice Balls

You won't believe how easy it is to make these beefy, stuffed Rice Balls in your muffin tin. Your gang is gonna love the fun shape and the cheesy, meaty surprise inside!

Serves: 12

Cook Time: 35 Min

What You'll Need:

1/2 pound lean ground beef
3/4 cup spaghetti sauce
3/4 cup ricotta cheese
3/4 cup (3 ounces) shredded mozzarella cheese
1-1/2 teaspoons garlic powder
1 teaspoon Italian seasoning
1/4 teaspoon salt
1/4 teaspoon black pepper
3 cups cooked white rice
1/2 cup grated Parmesan cheese
1/4 cup dry bread crumbs
Cooking spray



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What To Do:

1. Preheat oven to 375 degrees F. Coat a 12-cup muffin tin with cooking spray.
2. In a large skillet over medium-high heat, brown beef; drain off any excess liquid. Remove from heat and stir in spaghetti sauce, ricotta and mozzarella cheeses, garlic powder, Italian seasoning, salt, and pepper; mix well.
3. Meanwhile, in a medium bowl, combine cooked rice and Parmesan cheese; mix well.
4. Place 1 heaping tablespoon of the rice mixture into each muffin cup. Using the back of a spoon, make an indentation in each mound of rice and evenly fill with meat mixture. Top evenly with remaining rice, forming a mound on each. Sprinkle with bread crumbs and coat with cooking spray.
5. Bake 25 to 30 minutes, or until heated through and tops are golden. Using a large spoon, remove each rice ball from the muffin tin and serve.

Pork Chop Casserole

This is the ultimate weeknight dinner solution and one of our easiest baked pork chop recipes! This Pork Chop Casserole comes together in minutes and fills the house with smells that'll bring your gang running to the table.

Serves: 4

Cook Time: 1 hr 10 Min

What You'll Need:

- 1/4 cup all-purpose flour
- 4 thick pork chops, rinsed and left damp
- 3 tablespoons vegetable oil
- 1-3/4 cups beef broth
- 1 (10-3/4-ounce) can condensed golden mushroom soup
- 1 (6-ounce) package long-grain and wild rice mix
- 1 cup water



What To Do:

1. Preheat oven to 350 degrees F.
2. Place flour in a shallow dish; add pork chops and turn to coat completely.
3. In a large skillet over medium heat, heat oil. Brown pork chops 5 to 6 minutes per side.
4. Meanwhile, combine remaining ingredients in a 9- x 13-inch baking dish; mix well. Place browned pork chops over mixture and cover with aluminum foil.
5. Bake 1 hour, or until no pink remains in pork.

Red Beans and Rice

Take a trip down to the "Bayou" with the long-cooked tastes of our slow-cooker Red Beans and Rice. This one's packed with lots of authentic New Orleans flavor without having to leave home.

Serves: 10

Cook Time: 4 Hr

What You'll Need:

- 1-3/4 cups water
- 1 (16-ounce) package Andouille sausage, sliced
- 1 (10-ounce) package frozen seasoning blend
- 1-3/4 cups chicken broth
- 1 tablespoon Creole seasoning
- 1 tablespoon prepared minced garlic
- 1-1/2 cups uncooked converted long-grain rice (see note)
- 2 (15-ounce) cans red beans, rinsed and drained



What To Do:

1. In a 4-quart slow cooker, place all ingredients except beans; stir well.
2. Cover and cook on LOW setting 3-1/2 hours. Stir in beans; cover and cook on HIGH setting 30 minutes or until beans are thoroughly heated. Let stand 10 minutes before serving.

Note:

Converted long-grain rice is the best bet for this slow-cooker favorite because it requires a longer cooking time than regular white rice. And for authentic New Orleans flavor, be sure to use Andouille sausage for its spicy, smoky flavor.

Overstuffed Chicken Burritos

Make mealtime a fiesta when you bake up a batch of our hearty Overstuffed Chicken Burritos. We even share the easy secret to rolling up your tortillas so they'll be foolproof burritos!

Serves: 4

Cook Time: 1 Hr

What You'll Need:

- 2 cups cooked yellow rice
- 1-1/2 cups diced cooked chicken
- 1 (15-ounce) can black beans, drained and rinsed
- 1 cup corn
- 1 cup shredded Mexican cheese blend
- 1-1/2 cups salsa
- 2 teaspoons cumin
- 1 tablespoon chopped fresh cilantro
- 6 (10-inch) spinach flour tortillas (or your favorite flavor)



What To Do:

1. Preheat oven to 375 degrees F. Coat a baking sheet with cooking spray.
2. In a large bowl, combine all ingredients except tortillas; mix well. Spoon chicken mixture evenly onto center of each tortilla. Fold the bottom of tortilla over filling and pull back gently. Fold right side over followed by left side and roll up, forming an envelope. Place each burrito seam-side down on prepared baking sheet; cover with foil.
3. Bake 45 to 50 minutes, or until heated through.

Notes:

- We found microwaveable yellow rice to be really convenient, but any yellow rice will work just fine.
- Try serving these with guacamole, salsa, and sour cream for a complete Mexican feast. Ole!
- Freezer-Friendly Recipe: Follow steps 1-2 above. Once your burritos are rolled, either cover the baking sheet in several layers of foil or put burritos in a freezer bag. Freeze. When ready to eat, remove burritos from freezer and bake from frozen at regular temperature and time (375 degrees F for 45 to 50 minutes). Top with your favorite toppings and enjoy!