

PIMIENTO CHEESE RICE

COOK TIME: 30 MIN | SERVINGS: 4

ingredients

2 cups converted rice
3 cups water
2 tbsp butter
1 tsp salt
1 cup cubed cheddar cheese
1/4 cup cream cheese softened
1/2 cup salsa
1/4 cup chopped pimientos
Cayenne to taste (optional)



directions

Combine 2 cups converted rice, 3 cups water, 2 tablespoons butter and 1 teaspoon salt in a saucepan. Bring to a boil, then reduce the heat to low and stir; cover and cook until tender, about 20 minutes. Let sit, covered, 5 minutes, then stir in 1 cup cubed cheddar cheese, 1/4 cup softened cream cheese and 1/2 cup salsa with chopped pimientos until smooth; season with cayenne.