

Success Rice

OUT OF THE BAG RECIPES



After receiving numerous requests for recipes using **SUCCESS**® rice “out of the bag”, the following recipes were specifically developed for preparing uncooked **SUCCESS** rice within a casserole. Always remember, for each bag of **SUCCESS** rice, 1-1/4 cups liquid is needed to cook the rice.

CROCKPOT

HAM & RICE PRIMAVERA

- 1 bag **SUCCESS**® rice
- 1 tablespoon margarine
- 2 cups diced ham
- 1 medium onion, chopped
- 1 cup chopped celery
- 1 package (10 oz.) frozen peas and carrots, thawed
- 1 (14.5 oz.) chicken broth
- salt & pepper
- grated Parmesan cheese

Remove uncooked rice from bag, combine with remaining ingredients, except Parmesan cheese, and stir well. Cover and cook on low setting for 4-1/2 hours. Before serving, sprinkle with Parmesan cheese. Serves 4.

SPANISH RICE

- 1 bag **SUCCESS**® rice
- 1 can (14.5 oz.) stewed tomatoes
- 1 can (16 oz.) pinto beans
- 2 cloves garlic, minced
- 1 large onion, finely chopped
- 1 tablespoon oil
- 1 cup small curd cottage cheese
- 1 can (4 oz.) chopped green chilies, drained
- 2 cups shredded Monterey Jack cheese with jalapeños, divided

Remove uncooked rice from bag. Mix with all ingredients except one cup of cheese. Pour mixture into oiled crockpot. Cover and cook on low setting for 4-1/2 hours. Remove lid, sprinkle with additional cheese. Serves 4.



ON THE RANGE TOP

CLASSIC BEEF STROGANOFF

- 3/4 pound sirloin steak, cut into thin slices
- 2 tablespoons oil
- 2 cups sliced mushrooms
- 1 cup chopped onions
- 1 can (14.5 oz.) beef broth
- 1 tablespoon Worcestershire® sauce
- 1 can (10-3/4 oz.) cream of mushroom soup
- 1 bag **SUCCESS**® rice
- 1/2 cup sour cream

In a medium skillet, over medium-high heat, brown steak in oil. Add mushrooms and onions to steak. Cook an additional 5 minutes. Add beef broth, Worcestershire sauce and mushroom soup. Reduce heat to medium. Remove uncooked rice from bag. Stir rice into mixture. Cook over medium heat for 15 minutes. Fold in sour cream. Remove from heat. Serves 4.

HOMESTYLE HEALTHY CHILI

- 1 pound ground chicken
- 1 can (15-1/4 oz.) kidney beans, drained
- 1 can (14.5 oz.) chicken broth
- 1 can (8 oz.) tomato sauce
- 1 packet (1.5 oz.) chili seasoning mix
- 1 cup chopped green pepper
- 1 bag **SUCCESS**® rice
- 1 can (4 oz.) chopped green chilies, drained

Brown ground chicken in skillet. Fold in next 5 ingredients. Heat over medium heat. Remove uncooked rice from bag. Stir rice into mixture. Cook over medium heat for 15 minutes. Fold in green chilies. Remove from heat. Serves 4.

CHICKEN & RICE SKILLET

- 2 tablespoons margarine
- 4 boneless, skinless chicken breasts, cut into bite-size pieces
- 1 bag **SUCCESS**® rice
- 6 oz. Little Smokies®
- 1 can (10-3/4 oz.) cream of chicken soup
- 1 can (10-3/4 oz.) cream of celery soup
- 1 jar (4 oz.) sliced mushrooms, drained
- shredded cheddar cheese
- toasted, slivered almonds

Melt margarine in large skillet. Brown chicken pieces. Remove uncooked rice from bag. Stir in rice, Smokies, soups and mushrooms. Cook over medium heat for 15 minutes. Remove from heat. Top with cheese and almonds. Serves 4.

CHICKEN & RICE ENCHILADAS

- 1 pound ground chicken
- 1 large onion, chopped
- 1 can (15-1/4 oz.) kidney beans, drained
- 1 can (14-1/2 oz.) chicken broth
- 1 can (8 oz.) whole kernel corn, drained
- 1 package (1.5 oz.) taco seasoning
- 1 bag **SUCCESS**® rice
- 1/2 cup sour cream
- 8 flour tortillas

Brown ground chicken with onions in a large skillet. Add next 4 ingredients and bring to a gentle boil. Remove uncooked rice from bag. Stir rice into mixture. Reduce heat to medium; cook 15 minutes. Remove from heat. Fold in sour cream.

Serve with warm tortillas. Serves 4.

ITALIAN SKILLET DINNER

- 1/2 pound sausage, thinly sliced
- 1 small green bell pepper, chopped
- 1 small red bell pepper, chopped
- 1 cup sliced fresh mushrooms
- 1 bag **SUCCESS**® rice
- 1 can (4 oz.) sliced black olives, drained
- 1 can (14.5 oz.) stewed tomatoes
- 1 teaspoon garlic salt
- 2 teaspoons Italian seasoning
- 1 cup water
- 1 cup shredded mozzarella cheese

In a large skillet, over medium heat, sauté first 4 ingredients, stirring frequently. Remove uncooked rice from bag. Stir rice into mixture. Fold in next 5 ingredients. Continue to cook over medium heat for 15 minutes. Remove skillet from heat. Add shredded cheese; let set for 5 minutes. Serves 4.

SKILLET JAMBALAYA

- 1 pound Kielbasa sausage, sliced into 1/2 inch pieces
- 1 cup chopped onions
- 1 cup chopped celery
- 1 cup chopped red bell pepper
- 1 teaspoon minced garlic
- 1 bag **SUCCESS**® rice
- 1 can (14/5 oz.) stewed tomatoes, chopped
- 1 can (14.5 oz.) chicken broth
- 1 bay leaf

Brown sausage in large skillet. Remove sausage from skillet and set aside. In same skillet, over medium heat, brown onions, celery, peppers and garlic (about 5 minutes). Remove uncooked rice from bag. Stir rice into vegetable mixture. Add browned sausage, tomatoes, chicken broth, and bay leaf. Bring to a boil. Reduce heat to medium. Cook for 15 minutes. Remove from heat. Serves 4.

SPRINGTIME HAM CASSEROLE

- 1 jar (8 oz.) pasteurized, processed cheese spread, melted
- 3/4 cup milk
- 1 bag **SUCCESS**® rice
- 2 cups diced ham
- 1 package (16 oz.) frozen mixed vegetables, thawed
- 1/2 cup chopped onion
- 1 cup (4 oz.) shredded Swiss cheese
- 1 cup buttered cracker crumbs

Preheat oven to 350°F

Combine cheese spread and milk in a large bowl. Remove uncooked rice from bag. Add rice to cheese/milk mixture. Stir in ham, vegetables and onion.

Pour into medium, oiled casserole. Bake, covered, for 30 minutes. Remove from oven and sprinkle Swiss cheese and cracker crumbs on top. Bake, uncovered, for 5 additional minutes. Serves 4.

EASY CHICKEN & RICE BAKE

- 1 can (10-3/4 oz.) 98% fat-free cream of mushroom soup
- 1-1/2 cups water
- 1/4 teaspoon paprika
- 1/4 teaspoon pepper
- 2 bags **SUCCESS**® rice
- 4 boneless, skinless chicken breasts

Preheat oven to 375°F

In a 2-quart, shallow baking dish, mix soup, water, paprika, and pepper. Remove uncooked rice from the bag. Fold into soup mixture. Place chicken on rice mixture. Sprinkle with additional paprika and pepper. Cover.

Bake for 45 minutes or until chicken and rice are done. Serves 4.



CREAMED SPINACH & RICE CASSEROLE

- 1 box (10 oz.) frozen, chopped spinach
- 1 bag **SUCCESS**® rice
- 1 can (10-3/4 oz.) cheddar cheese soup
- 1/2 pound diced ham
- 1/2 cup chicken broth
- 2 tablespoons Dijon mustard
- 3 hard cooked eggs, chopped
- crumbled Feta cheese

Preheat oven to 350°F

Prepare spinach according to package directions. Drain. Remove uncooked rice from bag. Combine rice, soup, ham, broth, and mustard. Fold in spinach. Mix well.

Pour into 9x9-inch oiled baking pan. Top with eggs and cheese. Bake 30 minutes. Serves 4.

Success® Rice