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.

C R O C K P O T

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


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


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

**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.

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**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.

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**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 cup chicken broth  
1 teaspoon minced garlic  
1 bag SUCCESS® rice  
1 can (14-1/2 oz.) stewed tomatoes, chopped  
1 can (14.5 oz.) chicken broth  
1 bay leaf


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**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.

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**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.

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**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  
1 cup crumbled Feta cheese

Preheat oven to 350°F.