



Broccoli Cheese rice casserole

Ingredients

- 1 tablespoon olive oil
- 1 small onion, diced
- 1 teaspoon minced garlic
- 2 cups chicken broth
- 1 cup jasmine rice
- 1/3 cup liquid (water, broth or milk. I personally add milk so it adds a creamy flavour but it is up to you)
- 2 tablespoons butter
- 1/4 teaspoon salt
- 1/4 teaspoon pepper
- 1 1/2 cup chopped broccoli
- 1 cup shredded cheddar cheese

Instructions

1. Heat olive oil in a medium size sauce pan over medium heat; add chopped onion and minced garlic and sauté for 2 minutes, stirring occasionally.
2. In the same sauce pan add the chicken broth and bring to a boil. Add the jasmine rice, cover and reduce heat to low, stirring occasionally. After the rice has simmered on low heat for about 12 minutes remove cover and stir well. Add in two tablespoons butter, 1/3 cup water, salt and pepper, cover and let simmer for 3 more minutes.
3. After three minutes stir in broccoli. Continue to let the rice cook on low heat for 4-5 minutes or until your broccoli is the desired tenderness.
4. Stir in cheese and serve.