



Mangia Bene E Vivi Bene!

By FRANK ZEOLI



Baked Rice

My grandmother never wasted anything. She would keep leftovers and repurpose them into another meal. White rice was one she repurposed on a regular basis. Whether making rice cakes, rice and peas, stir fry with rice or baked rice she would use leftover rice and make something amazing. Her baked rice was a dish I would consider a comfort food. It was simple and could be served as a side dish or as a Lenten main course. It has become my favorite “go to” for using all of my leftover white rice.

Prep Time: 10 minutes
Cook Time: 1 hour



Ingredients

- 4 cups of white rice (cooled)
- 6 eggs
- 2 cups of pecorino romano grated cheese
- One tablespoon of granulated garlic
- One tablespoon of dried parsley
- Salt & pepper (to taste)



Instructions

1. In a bowl beat the eggs, granulated garlic, salt, and pepper together.
2. In a large mixing bowl add the rice, egg mixture, grated cheese, and parsley; mix together thoroughly.
3. Place the rice mixture into a large baking dish, covering the entire dish.
4. Bake in the oven at 375 for about an hour. Let cool for 10 minutes before serving.

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