

Corrales Casserole

4 tbs. unsalted butter
1 white onion, chopped
2 4-oz. cans diced green chiles (we use 1 mild + 1 hot)
6 cups cooked white rice (from 2 cups dry rice)*
1 16-oz. container cottage cheese
1 16-oz. container sour cream
1/2 tsp. Kosher salt
1/4 tsp. freshly ground black pepper
4 green onions, chopped
1 1/2 cups Colby Jack cheese, shredded

Preheat the oven to 375.

Melt the butter in a skillet over medium-high heat. Add the white onion and sauté until onions are tender (about 8 minutes), stirring occasionally. Add the green chiles (including the juice) to the skillet. Stir and cook another 5 minutes. Remove from heat and allow to cool slightly.

In a large bowl, break up the cooked rice with your hands so there are no large clumps. Add the onions + chiles, cottage cheese, sour cream, Kosher salt, freshly ground black pepper, 3/4 of the green onions, and 1 cup Colby Jack cheese. Stir to combine (use your hands if you need to).

Spray a large baking dish with cooking spray. Pour in the rice mixture, smooth out the top, and top with remaining cheese.**

Bake, uncovered, at 375 for 30 minutes.

Garnish with remaining green onions.

*Rice can be cooked and stored in an airtight container in the fridge for up to 2 days before making the casserole.

**Make ahead: At this point, you could cover the casserole and store in the fridge (up to 1 day ahead) until you're ready to cook it. Remove it from the fridge about 20 minutes before baking, and bake as directed above.



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