



Green Chile Rice Gratin *(Inspired by Taste of the Territory)*

3 cups cooked rice
1 cup sour cream
1 cup ricotta cheese
4 large roasted green chiles, skinned, seeded and chopped (or 1-6 ounce can)
Salt and pepper to taste
1-1/4 cups grated 4 cheese blend (or Monterey jack)

Spray a gratin dish with cooking spray. Preheat oven to 350. Combine cooked rice, sour cream, ricotta and green chiles. Taste for seasoning and add salt and pepper as required. Place half the mixture into prepared gratin dish. Top with half the grated cheese. Repeat. Place casserole into preheated oven and bake for 25 to 30 minutes or until hot and bubbling. Serves 6.