

MEXICAN RICE CASSEROLE

Base yield: 12 portions | Portion size: ~8 oz. | Scale by multiplying all quantities by desired batch factor

Bold chili lime flavor, smoky roasted poblanos, and a bubbling melted cheese top make this Mexican Rice Casserole a high-impact, low-labor menu centerpiece built on Sandridge Chili Lime Rice.



Ingredients:

- 5 lbs. Sandridge Chili Lime Rice #275588
- 3 Tbsp. Trade East Mexican Rice Seasoning #563865
- 12 oz. poblano peppers, roasted, peeled, diced (1/2" dice)
- 8 oz. white onion, diced (1/4" dice)
- 12 oz. fire roasted corn, thawed if frozen
- 12 oz. black beans, drained and rinsed
- 16 oz. salsa
- 16 oz. shredded cheese (Mexican blend), divided
- 3 each diced avocado, sliced (garnish)
- 2 oz. scallions, sliced thin (garnish)
- 1 oz. cilantro, rough chopped (garnish)

Assembly Instructions:

1. Sauté vegetables: Heat a small amount of neutral oil in a large rondeau or brazier over medium-high heat. Add diced onion and cook 3 - 4 minutes until softened. Add roasted poblano and fire roasted corn and cook 2 minutes more.
2. Season and build the base: Stir in Trade East Mexican Rice Seasoning (#563865) and cook 1 minute until fragrant. Add black beans, salsa, and Sandridge Chili Lime Rice (#275588). Stir thoroughly to combine. Taste and adjust seasoning as needed, keeping in mind the chili lime rice carries its own seasoning.
3. First cheese layer: Transfer the mixture into a full hotel pan (or equivalent baking vessel). Spread evenly. Sprinkle half the shredded cheese (8 oz.) evenly over the top and fold gently into the mixture to melt throughout.
4. Top cheese layer: Sprinkle the remaining 8 oz. of shredded cheese evenly across the surface. Transfer to a 375°F oven or place under a broiler until the top cheese is fully melted and lightly golden (approximately 6 - 8 minutes in the oven or 2 - 3 minutes under the broiler). Watch carefully under the broiler to avoid burning.
5. Rest briefly: Remove from heat and allow to rest 3 - 5 minutes before portioning. This helps the casserole set for cleaner cuts.
6. Portion and garnish: Portion into 8 oz. servings. Garnish each with sliced avocado, scallions, and rough chopped cilantro. Serve immediately.

Product	Description	Code #	Pack Size
 Sandridge® Chili Lime Rice	No prep, all flavor! This ready-to-serve fiesta in a bowl bursts with tangy lime, smoky paprika, and a hint of chili heat.  	275588	4/4 lb.

LEGEND:  Dairy Free  Gluten Free  Kosher  Vegan  Vegetarian

