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Arroz con Queso

2 cups rice
2 tablespoons olive oil
1 teaspoon garlic powder
6 cups water
1 cup milk
1.5 cups crumbled cheese (white crumbly cheese such as Cacique or Cotija)
Salt

Bring the rice, garlic powder and water to a boil. Reduce heat and cook for about 15 minutes, until almost all of the liquid is gone. Add the milk and bring to a boil. Add the cheese and cook, stirring, until liquid dries up (you want a creamy rice not a dry fluffy rice). Season with salt and serve immediately. Enjoy!