

# Rice and Cheese

Makes about 8 cups of rice

2 tablespoons oil

2 cups rice -- washed

4 1/4 cups boiling water

Salt & Pepper

about 4 cups of shredded salty white cheese (Fresco, Cotija, for example)

about 1 cup of milk

Place the rice in a colander and wash, rubbing it between your hands, until the water comes out clear. Shake off the excess water.

Heat the oil in a pot and add the washed rice. Stir the rice until it is dry.

Add the boiling water. You can also use cold water but bring it to a boil. Add salt and pepper and mix well.

Cover the pot and once the water is boiling, reduce the heat to the lowest you can. Cook the rice for about 27 minutes without removing the lid.

Uncover the pot and start adding the cheese and milk. Mix it well and adjust to your liking. If you prefer more cheese, add it. Make sure it is not dry by adding a little milk at a time. Enjoy!

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