

# Jalapeño Rice

## Ingredients

- 2 cups [rice](#)
- 1/2 cup oil
- 2 cups onions, chopped
- 1/2 cup jalapeño pepper finely diced (2 pods)
- 4 cups beef or chicken broth
- 1/2 lb Velveeta cheese
- ground beef or sausage (optional)

## Summary

**Yield:** 8

**Source:** Bernice Cassell

**Prep Time:** 20 minutes

**Category:** Side Dish

**Cuisine:** American

## Instructions

Fry rice in oil, but do not brown. Add: 1/2 c. chopped onion 1/2 lb. Velveeta cheese, 1/2 c. jalapeno pepper, 4 cups beef or chicken broth.

Cover and simmer for 30 minutes. Salt and pepper to taste. You can use ground beef or sausage on top. Brown and drain well first.

## Notes

Recipe submitted by Cindy Carswell.

This recipe was found in the Ladies Auxiliary United Pentecostal Church, Center Texas.