

## **Green Chiles and Rice Casserole**

### **INGREDIENTS:**

1 cup onion, chopped  
1/4 cup butter  
4 cups cooked rice  
2 cups sour cream  
1 cup cottage cheese  
1 bay leaf  
1/2 teaspoon salt  
1/8 teaspoon pepper  
3 small cans green chiles, drained  
2 cups sharp Cheddar cheese, grated  
Parsley, chopped

### **PREPARATION:**

Sauté onion in butter until golden.

Remove from heat and stir in rice, sour cream, cottage cheese, bay leaf, salt and pepper. Lightly mix.

Layer half the rice mixture in a buttered baking dish, then half the chiles and sprinkle with 1 cup of the cheese. Repeat layers.

Bake at 375 degrees F for 30 minutes. Sprinkle with chopped parsley