

## **Southwestern Risotto**

(pictured above)

- 2 tablespoons vegetable oil
- 1 small onion, chopped
- 1 cup **UNCLE BEN'S® CONVERTED® Brand Rice**
- 1 can (10¾ ounces) **Campbell's® Chicken Broth**
- 1 cup water

- 1 cup whole kernel yellow corn
- ¼ teaspoon pepper
- ½ cup thinly sliced green onions
- ½ cup red bell pepper strips (about 1" long)
- ½ cup grated **Parmesan cheese**

In 2-quart saucepan, heat oil over medium heat. Add onion and rice; cook, stirring about 3 minutes. Stir in broth, water, corn and pepper. Bring to a boil. Reduce heat to low. Cover, and simmer 20 minutes. Stir in onions and red pepper. Remove from heat, cover and let stand until all liquid is absorbed, about 5 minutes. Stir in cheese. Makes 6 servings. Recipe may be doubled.

## **Champagne Mushroom Risotto**

- 3 tablespoons butter or margarine
- 1 cup **UNCLE BEN'S® CONVERTED® Brand Rice**
- ⅔ cup chopped onion
- 1¾ cups water
- ¾ cup brut champagne or dry white wine
- 1 can (10¾ ounces) cream of mushroom soup

- ¼ teaspoon freshly ground pepper
- ⅛ teaspoon ground nutmeg
- ⅛ teaspoon ground red pepper (optional)
- 1 cup red bell pepper julienne strips
- Finely chopped parsley, as desired
- Parmesan cheese** (optional)

Melt butter in medium saucepan. Add rice and onion. Cook over medium heat, stirring frequently, 3 to 4 minutes, or until onion is tender. Add water and champagne. Bring to a boil. Reduce heat, cover and simmer 20 minutes. Stir in cream of mushroom soup, pepper, nutmeg and, if desired, ground red pepper. Cook and stir 5 minutes, or until creamy and heated through. Stir in red bell pepper and parsley. Sprinkle with cheese, if desired. Makes 6 servings.