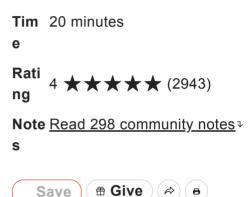
# Tomato Rice With Crispy Cheddar

Recipe from <u>Priya</u> <u>Krishna</u> and <u>Ritu Krishna</u> Adapted by <u>Priya Krishna</u>



## **INGREDIENTS**

#### Yield: 4 servings

2 tablespoons olive oil

1 small yellow onion, finely chopped (about 1 cup)

1 small Indian green chile or Serrano chile, finely chopped

10 plum tomatoes (about 2 pounds), cut into ½-inch pieces, or 1 (28-ounce) can



Romulo Yanes for The New York Times. Food Stylist: Vivian Lui.

I could use all sorts of fancy words to explain this dish, but the best description is this: pizza in rice form. The inspiration for the recipe, though, is oddly enough not Italian — it's a hybrid of a classic South Indian tomato rice with onions and a shockingly fantastic Spanish rice recipe my mom and I photocopied out of my seventh-grade Spanish textbook for a school project. The crispy, bubbly, broiled Cheddar topping (use the sharpest white Cheddar you can find!) adds a little something something, making it a worthy dinner party dish. **—Priya Krishna** 

Featured in: The 12 Best Cookbooks of Spring 2019

## PREPARATION

#### Step 1

Adjust an oven rack to the highest position and heat the oven to 500 degrees.

## Step 2

In a large pot or Dutch oven, heat the oil over medium-high. When the oil begins to shimmer, add the onion and chile, spread them out in an even layer and cook, stirring occasionally, until the whole or diced tomatoes, strained

1 teaspoon kosher salt

3 cups cooked basmati rice (from about 1 cup dry rice)

1 cup shredded sharp white Cheddar cheese

Add to Your Grocery List

Ingredient Substitution Guide

Nutritional Information

onion becomes translucent and starts to lightly char, 5 to 7 minutes.

## Step 3

Increase the heat to high and add the tomatoes, using the back of a wooden spoon to lightly crush them. Cook, stirring occasionally, until the tomatoes break down into a chunky sauce, 5 to 6 minutes. Add the salt and remove from heat.

## Step 4

Stir in the cooked rice and transfer to an 8-inch square (or similar size) baking dish. Sprinkle the grated cheese on top in an even layer.

# Step 5

Switch the oven to broil and place the baking dish on the oven rack closest to the broiler. Broil until the top bubbles and turns golden brown, about 3 minutes. Serve immediately.

