

Tomato Rice With Crispy Cheddar

Recipe from [Priya Krishna](#) and [Ritu Krishna](#)
Adapted by [Priya Krishna](#)



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

Time 20 minutes

1

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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

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

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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.

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