



Heavenly Slow Cooker Rice Recipe ??

Description

“Simple ingredients come together to create a warm, comforting dish that’s perfect for any meal!”

Ingredients

- 1 cup uncooked long-grain rice (*jasmine or basmati work beautifully*)
- 4 cups chicken broth (*or vegetable broth for a vegetarian option*)
- 1 cup shredded cheddar cheese (*or your favorite cheese*)
- 1 cup cooked and diced chicken (*or cooked sausage for added flavor*)
- 1/2 teaspoon garlic powder (*optional for extra flavor*)

Optional Add-Ins:

- 1/2 cup chopped vegetables (*broccoli, peas, or bell peppers*)
- 1/2 cup cream or milk (*for a creamier texture*)
- 1/4 cup Parmesan cheese (*for a cheesy boost*)

Instructions

Step 1: Combine the Ingredients

1. Lightly grease the inside of your slow cooker.
2. Add the **uncooked rice**, **chicken broth**, **shredded cheese**, and **diced chicken** to the slow cooker.
3. Stir gently to combine everything evenly.

Step 2: Cook the Rice

1. Cover and cook on **LOW** for **2–3 hours**, or until the rice is tender and has absorbed most of the

liquid.

- *Tip:* Check and stir halfway through cooking to ensure even cooking.

Step 3: Optional Add-Ins

1. During the last **30 minutes**, stir in any additional ingredients, such as vegetables, cream, or Parmesan cheese.

Step 4: Serve and Enjoy

1. Once the rice is tender and creamy, give it a final stir and adjust seasoning with salt and pepper if needed.
2. Scoop into bowls and serve warm.

Why You'll Love This Recipe

- **One-Pot Wonder:** Everything cooks in the slow cooker, making cleanup a breeze.
- **Customizable:** Add your favorite vegetables, proteins, or spices to make it your own.
- **Comforting and Delicious:** A simple yet satisfying dish that feels like a warm hug in a bowl.

Pro Tips for Success

1. **Liquid Ratio:** Adjust the broth slightly depending on the type of rice you use (e.g., brown rice may need more liquid and cooking time).
2. **Cheese Melting:** Use freshly shredded cheese for the best melt and flavor.
3. **Prevent Overcooking:** Switch to the "Warm" setting once the rice is tender to avoid mushiness.

Perfect Pairings

- Serve alongside a fresh green salad, garlic bread, or roasted vegetables for a complete meal.

This **Slow Cooker Rice Recipe** is comfort food at its best – creamy, cheesy, and oh-so-easy. Enjoy your little slice of heaven in a bowl! ???

Category

1. Crockpot Recipes

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