



Holiday Inspired Dishes



Recipe Index 2

Starters and Sides

Creamy Mushroom and Rice Soup Recipe	4
Empanadas with Turkey and Rice Picadillo	5

Mains

Easy Turkey Rice Casserole	7
Christmas Arab Rice Peruvian-Style	8
Roasted Chicken with Brown Rice Pilaf	9
Brazilian Shrimp Stuffed Pumpkin	10
Brown Rice Stuffing with Roasted Turkey	11

Desserts

Eggnog Rice Pudding	13
Cuban-Style Natilla Custard with Jasmine Rice	14
Christmas Cake Brown Rice Fritters	15

Starters and Sides





Creamy Mushroom and Rice Soup Recipe



6-8



30 mins

Instructions

- 1 Heat oil in large pot over medium heat; cook onion for 3 to 5 minutes or until softened.
- 2 Increase heat to medium-high; cook mushrooms and garlic for 4 to 5 minutes or until mushrooms are softened and begin to brown.
- 3 Add chicken broth, coconut milk, rice and salt; bring to simmer. Cook for 20 to 25 minutes or until rice is tender.
- 4 Stir in lemon juice, chives and parsley.

Recipe Tip

Use vegetable broth instead of chicken broth for a vegan variation.

Use leftovers from any holiday event like Thanksgiving for this soup. You can also refrigerate any remaining soup for future meals. The soup will likely separate; slowly reheat soup on the stovetop to avoid potentially scorching in the microwave.

Ingredients

- 1 cup Mahatma® Jasmine Rice
- 3 tbsp olive oil
- 1 onion, chopped
- 1 lb mushrooms, sliced
- 2 tsp garlic, minced
- 4 cups chicken broth
- 1 can (14.5 oz) coconut milk
- 1/2 tsp salt
- 2 tbsp lemon juice
- 1 tbsp fresh chives, chopped
- 1 tbsp fresh parsley, chopped

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta



Picadillo Empanadas with Turkey



14



50 mins

Instructions

- 1 Cook organic rice according to package directions; let cool completely.
- 2 Meanwhile, heat oil in a large skillet set over medium heat; cook onion, red pepper, garlic, thyme, cumin, chili powder, coriander, salt and pepper for 3 to 5 minutes or until tender. Stir in olives, capers and raisins. Cook for 1 to 2 minutes or until well coated. Stir in 2 tbsp tomato paste and 1/4 cup water. Cook for 12 to 15 minutes or until vegetables are very tender and no liquid remains.
- 3 Toss together rice, vegetable mixture, turkey and lime juice until well coated; set aside.

Recipe Tip

You can find the full list of ingredients and instructions for this recipe, including how to make the dough and cilantro cream, on our website.

Filling and dough can be made ahead, covered separately and refrigerated for up to 2 days.

Ingredients

- 3/4 cup Mahatma® Organic White Rice or Mahatma® White Rice
- 2 tbsp olive oil
- 1 onion, diced
- 1 red pepper, diced
- 2 cloves garlic, minced
- 2 tbsp fresh thyme, finely chopped
- 1 tsp ground cumin
- 1 tsp chili powder
- 1/2 tsp ground coriander
- 1/2 tsp salt
- 1/2 tsp pepper
- 1/2 cup green olives, sliced
- 1/3 cup capers
- 1/4 cup raisins
- 2 tbsp tomato paste
- 1 cup cooked turkey, shredded
- 1/4 cup lime juice

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta

Mains





Easy Turkey Rice Casserole



4



25 mins

Instructions

- 1 Preheat oven to 350 degrees F.
- 2 Place the cooked rice in a casserole dish.
- 3 Add in the peas and carrots.
- 4 Add in the cooked turkey.
- 5 Mix the rice, vegetables, and turkey together.
- 6 In a mixing bowl, whisk together the yogurt, broth, onion powder, garlic powder, salt, and pepper.
- 7 Pour the sauce over the casserole dish and mix.
- 8 Add 1/2 of the shredded cheese and mix.
- 9 Top the casserole with the remaining cheese and crumbled whole wheat crackers.
- 10 Bake for about 20-25 minutes (or until cheese is melted and everything is hot).
- 11 Serve and enjoy!

Ingredients

- 3 cups Mahatma® White Rice (cooked)
- 1 14.5 oz. can peas & carrots
- 2 cups cooked turkey (shredded or cubed)
- 1 1/4 cup plain greek yogurt
- 1/2 cup chicken broth
- 1/2 tsp onion powder
- 1 tsp garlic powder
- salt/pepper (to taste)
- 1 cup shredded cheese
- 10 whole wheat crackers (crumbled)

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta



Christmas Arab Rice Peruvian-Style



8



20 mins

Instructions

- 1 Heat 2 tbsp oil in a large saucepan set over medium heat; cook noodles for 3 to 4 minutes, turning over until golden brown, puffed and crispy. Transfer to a paper towel-lined plate.
- 2 Heat remaining oil in the same saucepan set over medium heat; cook garlic and ginger for 2 to 3 minutes or until fragrant. Stir in white rice, salt and pepper; cook for 2 to 3 minutes or until well coated. Add 3 1/2 cups water; bring to boil.
- 3 Stir in noodles, raisins, soy sauce and brown sugar. Reduce heat to low; cover and cook for 12 to 15 minutes or until rice is tender and most of the liquid is absorbed.
- 4 Remove from heat; cover and let stand for 10 minutes. Fluff with fork. Transfer to a serving platter. Sprinkle with parsley, cilantro, mint and almonds.

Recipe Tip

For a festive golden hue and exotic flavor, add a pinch of saffron threads to 2 tbsp boiled water; steep for 5 minutes. Add to the cooking water for rice.

Ingredients

- 2 cups Mahatma® Organic White Rice or Mahatma® White Rice
- 1/4 cup vegetable oil, divided
- 1/2 cup pieces broken vermicelli noodles (2-inch long pieces)
- 2 cloves garlic, minced
- 1 tbsp fresh ginger, minced
- 1 tsp salt
- 1 tsp pepper
- 1/2 cup raisins
- 2 tbsp soy sauce
- 1 tbsp brown sugar
- 2 tbsp fresh parsley, finely chopped
- 2 tbsp fresh cilantro, finely chopped
- 2 tbsp fresh mint, finely chopped
- 1/2 cup chopped toasted almonds

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta



Roasted Chicken with Brown Rice Pilaf



8



90 mins

Instructions

- 1 Preheat oven to 425°F. Stir together butter, chipotle, rosemary, garlic, cumin, salt, pepper, onion powder and ground cloves.
- 2 Pat chicken dry with a paper towel. Rub spice mixture all over the chicken and inside the cavity. Add onion and bay leaves to the cavity. Tie legs together with kitchen string; tuck wing tips underneath the chicken. Place chicken, breast side up, in roasting pan fitted with rack.
- 3 Roast for 1 hour to 1 1/2 hours or until a meat thermometer inserted into the thickest part of inner thigh registers 165°F.
- 4 Remove kitchen string and bay leaves. Transfer chicken to a serving platter. Tent loosely with foil; let stand for 15 minutes.
- 5 Meanwhile, heat pan drippings in roasting pan set over medium heat on stovetop. Stir in broth and tomato paste, scraping up any brown bits from bottom of pan; bring to boil. Simmer for 10 to 12 minutes or until thickened. Strain before serving.

Ingredients

Roast Chicken and Pan Gravy:

- 2 tbsp butter, melted
- 2 tbsp canned chipotle in adobo sauce, puréed
- 2 tbsp fresh rosemary leaves, finely chopped
- 3 cloves garlic, minced
- 1 tsp ground cumin
- 1 tsp salt
- 1 tsp pepper
- 1/2 tsp onion powder
- 1/4 tsp ground cloves
- 1 whole chicken or capon (4 to 6 lb)
- 1 onion, chopped
- 2 bay leaves
- 1 1/2 cups reduced sodium chicken broth
- 2 tbsp tomato paste

Recipe Tip

Find the full list of instructions and ingredients on our website.

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta



Brazilian Shrimp Stuffed Pumpkin



6



55 mins

Instructions

- 1 Preheat oven to 375° F. Cut out top of pumpkin. Scoop out pulp and seeds; discard. Brush inside of pumpkin with 2 tbsp of the oil; season with 1/2 tsp each salt and pepper. Place cut side down on parchment paper-lined baking sheet. Roast for 30 to 35 minutes or until tender but still firm.
- 2 Meanwhile, heat the remaining oil in a large skillet set over medium heat; cook onions, garlic and jalapeño for 3 to 5 minutes or until slightly softened. Add shrimp, and remaining salt and pepper; cook for 3 to 5 minutes or until shrimp start to curl and turn pink. Stir in tomato paste and diced tomatoes; bring to boil. Remove from heat. Stir in cream cheese and half of the Cheddar cheese and cilantro.
- 3 Spoon shrimp mixture into roasted pumpkin; sprinkle with remaining Cheddar. Bake for 15 to 20 minutes or until Cheddar melts and pumpkin is very tender.
- 4 Meanwhile, prepare rice according to package directions. Serve stew on a bed of brown rice. Sprinkle with remaining cilantro.

Ingredients

- 2 cups Mahatma® Brown Rice
- 1 small sugar pumpkin
- 1/4 cup olive oil, divided
- 1 tsp salt, divided
- 1 tsp pepper, divided
- 1 onion, diced
- 3 cloves garlic, minced
- 2 jalapeño peppers, seeded and diced
- 2 lb peeled deveined large shrimp, tail removed
- 1/4 cup tomato paste
- 1 can (14 oz) diced tomatoes
- 8 oz brick-style plain cream cheese, cut into cubes
- 2 cups aged Cheddar cheese, shredded and divided
- 1/4 cup cilantro, finely chopped and divided

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta



Brown Rice Stuffing with Roasted Turkey



8



+2 hr

Instructions

- 1 Preheat oven to 400°F. Stir together oil, cumin, chili powder, garlic powder, salt and pepper; set aside. Add onion, celery, carrot and garlic to roasting pan; set aside.
- 2 Remove turkey giblets and neck from turkey; add to roasting pan. Pat turkey dry with a paper towel. Rub spice mixture all over the turkey and inside the cavity. Tie legs together with kitchen string and tuck wing tips underneath turkey. Place turkey, breast side up, on rack in roasting pan. (Can be covered and refrigerated for up to 1 day.)
- 3 Roast in lower third of oven for 30 minutes. Reduce temperature to 350°F; cook for 1 1/2 to 2 hours or until meat thermometer inserted into thickest part of inner thigh registers 165°F.
- 4 Remove kitchen string; transfer turkey to serving platter. Tent loosely with foil; let stand for 30 minutes.
- 5 Meanwhile, skim any fat from pan juices in roasting pan and reserve for brown rice stuffing.
- 6 Heat pan drippings, pan-roasted vegetables, neck and giblets in roasting pan set over medium heat on the stovetop. Stir in wine, scraping up any brown bits from bottom of pan; bring to boil. Boil for 2 minutes; stir in broth and return to boil. In small bowl, whisk together 1/2 cup water and flour until smooth. Gradually whisk into pan; bring to boil. Reduce heat to medium-low; simmer for 10 to 12 minutes or until thickened. Strain before serving.

Find the full list of instructions and ingredients on our website.

Ingredients

Roast Turkey and Pan Gravy:

- 1/4 cup olive oil
- 1 tbsp ground cumin
- 1 tbsp chili powder
- 1 tbsp garlic powder
- 1 tbsp salt
- 1 tbsp pepper
- 1 onion, chopped
- 2 stalks celery, chopped
- 1 large carrot, chopped
- 1 head garlic, halved
- 1 whole turkey (12 to 14 lb)
- 1/2 cup dry white wine
- 1 1/2 cups reduced sodium turkey broth
- 1/2 cup water
- 1/4 cup all-purpose flour

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta

Desserts





Eggnog Rice Pudding



8



10 mins

Instructions

- 1 Cook rice, according to package directions with 2 cups milk, cinnamon stick and salt. Remove cinnamon stick; set aside.
- 2 In a blender, combine egg yolks and almonds until smooth; set aside in blender.
- 3 In a saucepan set over medium-high heat, combine remaining milk, sweetened condensed milk and 1 cup water; bring to boil.
- 4 Ladle 1 cup of the hot sweetened condensed milk mixture into the egg yolk mixture in a blender; blend until smooth. Stir into remaining sweetened condensed milk mixture in saucepan. Bring to boil over low heat, stirring constantly. Boil for about 2 minutes or until thick and creamy.
- 5 Stir in rice, rum, vanilla and ground cinnamon; cook for 1 minute. Pour pudding into serving bowls. Let cool completely; refrigerate until chilled.
- 6 Garnish with sliced almonds and a pinch of cinnamon.

Ingredients

- 1 cup Mahatma® Organic White Rice or Mahatma® White Rice
- 3 cups 3.25% whole milk, divided
- 1 cinnamon stick
- 1/4 tsp salt
- 6 egg yolks
- 1/2 cup blanched almonds
- 1 can (14 oz) sweetened condensed milk
- 1/2 cup rum
- 2 tsp vanilla extract
- 1/2 tsp ground cinnamon (approx)
- 1/2 cup almonds, sliced

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta



Cuban-Style Natilla Custard



10



35 mins

Instructions

- 1 Cook jasmine rice according to package directions, substituting 2 cups milk for water. Set aside.
- 2 In large heatproof bowl, whisk together egg yolks, sugar and cornstarch until smooth and blended; set aside.
- 3 In a saucepan set over medium heat, combine remaining whole milk, evaporated milk, lemon peel, cinnamon stick and salt; cook, stirring often, for 3 to 5 minutes or just until mixture begins to boil. Let stand for 5 minutes. Remove cinnamon stick and lemon peel.
- 4 Gradually stir hot milk mixture into egg yolk mixture. Return to saucepan; cook over low heat, stirring constantly, for 2 to 3 minutes or until pudding is boiling and thickened. Cook for 1 more minute; stir in rice and vanilla. Let cool.
- 5 Divide custard into 10 ramekins. Refrigerate for 1 to 2 hours or until completely chilled. Dust with cinnamon before serving.

Ingredients

- 1 cup Mahatma® Jasmine Rice
- 5 cups 3.25% whole milk, divided
- 8 egg yolks
- 1 cup granulated sugar
- 1/4 cup cornstarch
- 1 cup evaporated milk
- 1 strip lemon peel (2-inch long strip)
- 1 cinnamon stick
- 1/4 tsp salt
- 2 tsp vanilla extract
- 1/2 tsp ground cinnamon

Recipe Tip

Drizzle caramel or dulce de leche over the custards, and garnish with berries if desired.

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta



Christmas Cake Brown Rice Fritters



8



30 mins

Instructions

- 1 Cook rice according to package directions; let cool completely.
- 2 Whisk together flour, baking powder, cinnamon, allspice, salt, and nutmeg; set aside.
- 3 Using electric mixer, beat together sugar, eggs, lime zest and vanilla for 4 to 5 minutes or until pale and thickened. Stir in flour mixture, rice and mixed dried fruit. Cover with plastic wrap; let stand for 30 minutes.
- 4 Pour enough oil into large saucepan to come 3 inches up side; heat over medium-heat until instant read thermometer reads 360° F. Working in batches and using greased spoon, carefully drop heaping tablespoonfuls of batter into hot oil; fry for 2 to 3 minutes or until golden brown. Using slotted spoon, transfer fritters onto a paper towel-lined tray.

Rum Simple Syrup:

- 5 Meanwhile, in small saucepan set over medium heat, combine granulated sugar, brown sugar, 2/3 cup water and rum; bring to boil. Cook for 1 to 2 minutes or until sugar dissolves.
- 6 While fritters are still warm, drizzle with rum syrup and sprinkle with powdered sugar.

Ingredients

Rice Fritters:

- 3/4 cups Mahatma® Brown Rice
- 1 cup all-purpose flour
- 2 1/2 tsp baking powder
- 1 tsp ground cinnamon
- 1/2 tsp ground allspice
- 1/2 tsp salt
- 1/4 tsp ground nutmeg
- 1/2 cup granulated sugar
- 3 eggs
- 1 tbsp lime zest
- 1 tsp vanilla extract
- 1/2 cup mixed dried fruit (such as pitted prunes, raisins, currants or cherries), chopped
- Canola oil

Rum Simple Syrup:

- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 2/3 cups water
- 1/3 cup dark rum
- Powdered sugar

Share your recipe version!

Tag us @mahatmariceusa #UnfollowLaReceta



Holiday Inspired Dishes

