

Mushroom & Rice Casserole

Cazuela de Arroz con Hongos

A Pati Jinich Recipe

(8 servings)

Ingredients:

4 tbsp (½ stick) unsalted Butter, plus more for the baking dish
3 tbsp Vegetable Oil
2 med white Onions, chopped (2 cups)
2 cloves Garlic, minced or put through a garlic press
1 Jalapeño or Serrano Pepper, finely chopped (seeding optional if you want less heat; may add more to taste)
2 lbs mixed Mushrooms, (such as white Button, Baby Bella, Portobello and Shiitake), cleaned, dry part of stem removed, sliced
1 tsp Kosher or coarse Sea Salt, or more to taste
¼ tsp freshly ground Black Pepper
2 tbsp chopped Cilantro, leaves and thin part of stems
2 tbsp chopped Parsley, leaves and thin part of stems
1 cup Mexican Cream, or Latin-style Cream, or Heavy Cream
8 oz (about 2 cups) Farmer's Cheese or Queso Fresco, crumbled
6 cups cooked white or brown Rice
1 cup freshly grated Queso Anejo or Parmigiano Reggiano

Instructions:

Heat the butter and oil in a large, deep 12" skillet over medium heat.
Add the onions and stir to coat; cook for about 12 minutes, stirring occasionally, until they are translucent and the edges begin to brown.

Add the garlic and jalapeño or serrano pepper; cook for 2-3 minutes, until softened.

Add all of the sliced mushrooms; sprinkle with salt and pepper, and gently combine with the onions.

Cover and cook for 5 to 6 minutes, until the mushrooms have exuded their juices and the flavors have melded.

Uncover and cook for 7 to 8 minutes or until the juices have evaporated.

Add the cilantro and parsley, stirring to combine.

Add the cream and the crumbled queso fresco or Farmer's cheese; stir until the mixture is thoroughly combined and the cheese has melted.

Continue cooking for 3 to 4 minutes, adjusting the heat to keep the mixture barely bubbling at the edges. It should still be very saucy.

Turn off the heat.

Preheat the oven to 375°F.