



## 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

## Date

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