

Valencia Rice Casserole

½ cup chopped onion	3 cups Jasmine rice
½ cup chopped bell pepper	5 cups chicken broth
¾ cup sliced mushrooms	½ cup peas
1 clove garlic, minced	3 tsp salt
½ cup butter	1 tsp monosodium glutamate
1 tsp paprika	1 tbsp chopped pimiento

Cook onion, bell pepper, mushrooms, and garlic in **¼ cup butter** until tender but not brown. Stir in paprika and rice, pour in the chicken broth, and add the peas, salt, and MSG. Bring to a boil. Remove from heat and pour into a 2-½ quart casserole.

Bake at 350° until rice is tender, about 30 minutes. Add pimiento, dot with **remaining butter**, and fluff with a fork.

Adapted from *Famous Foods from Famous Places* (1964).