

Quick Rice Pudding



Prep: 15 minutes

Cook: 35 minutes

Serves: 4

Ingredient Studio—Chefs Candy Argondizza & Marité Acosta

1 1/2 cups cooked rice
2 cups milk
1/2 cup sugar
1/2 teaspoon vanilla extract
1 egg yolk
1/2 teaspoon cinnamon for dusting

Optional

Add a 1/4 cup of raisins or dried cranberries when you first add the milk for an additional chewy sweetness. Orange or lemon zest is a nice flavor for the rice pudding. Using a cheese grater, grate some of the zest into the pudding while cooking.



1. Place the cooked rice into a saucepan or pot and add 1 1/2 cups of milk, reserving 1/2 cup for later. Add the sugar and stir ingredients together well.
2. Place on the stove, low heat and slowly bring this mixture to a simmer, about 15 minutes, allowing the starch from the rice to mix with the milk. Continue cooking for approx. 15 minutes.
3. In a small bowl stir together the 1/2 cup of reserved milk, the egg yolk and the vanilla.
4. Pour into the rice and stir vigorously to combine. Cook for 3 minutes, while stirring. Once it comes back to a simmer, remove from the heat and let cool. Refrigerate until ready to serve.
5. Spoon into 1 serving bowl or 4 small bowls and sprinkle with cinnamon.

Chef's Notes: If you don't have any cooked rice, place 1 cup of rice and 2 cups of water on the stove. Bring to a boil, lower to a simmer, cover and cook for 17-20 minutes. 1 cup of uncooked rice yields 3 cups of cooked rice, so you will have some extra for another use. Make sure to stir the rice pudding while cooking, so it doesn't stick or burn.