

Pepper Jack Rice Bake - A Cheesy Side Dish with a Kick

If you're looking for a flavorful, cheesy, and satisfying side dish, look no further than this



OVEN
375°F

TIME
8 min

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INGREDIENTS

- 2 tbsp oil
- 1 medium red bell pepper, finely chopped
- 1 medium onion, finely chopped
- 6 cups cooked rice (white or brown)
- 8 oz sour cream
- 1 (10.5 oz) can cream of celery soup
- 2 (4.5 oz) cans chopped green chiles
- 1 cup corn kernels (fresh or frozen)
- 2 cups shredded Pepper Jack cheese, divided
- Salt and black pepper to taste

DIRECTIONS

- 1.** Preheat the Oven: Preheat to 375°F (190°C). Lightly grease a 9x13-inch baking dish with nonstick spray.
- 2.** Sauté the Veggies: Heat oil in a skillet over medium-high heat. Add chopped red bell pepper and onion. Sauté for about 8 minutes until soft and fragrant.
- 3.** Mix the Casserole Base: In a large bowl, combine:
- 4.** Cooked rice
- 5.** Sour cream
- 6.** Cream of celery soup
- 7.** Green chiles
- 8.** Corn
- 9.** Cooked pepper and onion mix
- 10.** 1 cup of shredded Pepper Jack cheese Season with salt and pepper to taste. Stir until evenly combined.
- 11.** Assemble and Bake: Spread the mixture evenly into the prepared baking dish. Cover with foil and bake for 30 minutes.
- 12.** Add the Cheesy Top: Remove foil and sprinkle the remaining 1 cup of Pepper Jack cheese over the top. Return to the oven and bake uncovered for 10 more minutes, until cheese is golden and bubbly.
- 13.** Cool and Serve: Let cool for a few minutes before serving. Garnish with chopped fresh herbs if desired.

SWAPS & NOTES

Long grain white, brown rice, or even jasmine work well.

Sour Cream : Greek yogurt works as a lighter sub.

Use just one can or swap with diced green bell pepper.

Soup : Cream of mushroom or chicken also work in place of celery.

TIPS FOR SUCCESS

? Use day-old rice for the best texture ? For extra heat, add chopped jalapeños or hot sauce to the mix ? Let it cool slightly before cutting for cleaner slices ? Prep in advance and bake right before serving

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/pepper-jack-rice-bake-a-cheesy-side-dish-with-a-kick/>