

## French Onion Soup Rice: The Buttery, Baked Side You'll Crave

: Buttery, Baked, and Bursting with Flavor



**OVEN**  
**425°F**

**TIME**  
**25 min**

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**SAVE**  
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### INGREDIENTS

- 1 ... cups long grain rice (uncooked)
- 1 (14.5 oz) can beef broth
- 1 (10.5 oz) can condensed French onion soup
- 1 stick (1/2 cup) cold butter
- Fresh parsley, chopped (for garnish)

### DIRECTIONS

1. Preheat and : PreparePreheat your oven to 425°F (220°C). In an 8x8-inch baking dish, spread the uncooked rice evenly.
2. Add the : LiquidsPour beef broth and French onion soup over the rice. Tilt the dish if needed to make sure it's evenly distributed.
3. Top with : ButterSlice cold butter into thin pats and layer them evenly across the surface.
4. Bake : CoveredCover tightly with foil and bake for 25 minutes.
5. Bake : UncoveredRemove foil and continue baking for another 25 minutes, or until the rice is tender and the top is golden and slightly crisp.
6. Garnish and : ServeLet it rest for a few minutes before sprinkling with fresh parsley. Serve warm.

### TIPS FOR SUCCESS

Use Long Grain Rice : Short grain or instant rice won't absorb the liquid the same way.

Avoid Stirring : The magic happens when the ingredients stay layered.

Add More Depth : Sprinkle in some garlic powder, thyme, or grated Parmesan before baking for an extra flavor boost.

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

Original recipe: <https://chefmaniac.com/french-onion-soup-rice-the-buttery-baked-side-youll-crave/>