

Easy French Onion Soup Rice: The Ultimate Comfort Side Dish

, then you're going to love this



OVEN
350°F

TIME
5 mins

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INGREDIENTS

- 1 cup long-grain white rice
- 1 (10.5 oz) can French onion soup
- 1 (10.5 oz) can beef broth
- $\frac{1}{2}$ cup butter, melted
- $\frac{1}{2}$ cup shredded mozzarella or Swiss cheese (optional)
- ... cup crispy fried onions (for topping, optional)

How to Make French Onion Soup Rice:

1. Preheat the Oven:

2. Mix Everything Together:

In the baking dish, I stir together the uncooked rice, French onion soup, beef broth, and melted butter.

I make sure the rice is fully submerged in the liquid so it cooks evenly.

3. Bake Covered:

I cover the dish tightly with foil and bake for 40-45 minutes, until the rice is tender and has absorbed all the flavorful broth.

No need to stir-just let the oven do its thing!

4. Optional Cheesy Twist:

If I'm in the mood for an extra indulgent dish, I sprinkle mozzarella or Swiss cheese over the top and bake for an additional 5 minutes until melted and bubbly.

5. Crispy Topping & Serve:

Right before serving, I sprinkle crispy fried

onions on top for a little crunch.

Then, I fluff the rice with a fork and dig in while it's warm!

My Pro Tips for Perfect French Onion Soup Rice:

Use long-grain rice - Shorter grains can get too sticky, so I always stick with long-grain varieties like jasmine or basmati.

Don't skip the butter - It makes the dish incredibly rich and flavorful, so I don't skimp on it!

Want a full meal? Stir in shredded rotisserie chicken or sliced beef before baking for an easy one-dish dinner.

Make it ahead - This rice stores well in the fridge for up to 3 days. Just reheat with a splash of broth or butter to revive the texture.

What to Serve with French Onion Soup Rice:

Roast chicken - The buttery rice soaks up all the juices.

Grilled steak - A perfect side for a hearty, meaty meal.

Pork chops - The deep onion flavor complements pork beautifully.

A fresh green salad - A crisp salad with balsamic vinaigrette balances out the richness.

Frequently Asked Questions:

Why This Dish Belongs in Your Recipe Collection:

DIRECTIONS

1. **Preheat the Oven:** I start by preheating my oven to 350°F (175°C) and greasing a baking dish. This prevents the rice from sticking and makes for easy cleanup.
2. **Mix Everything Together:** In the baking dish, I stir together the uncooked rice, French onion soup, beef broth, and melted butter.
3. I make sure the rice is fully submerged in the liquid so it cooks evenly.
4. **Bake Covered:** I cover the dish tightly with foil and bake for 40-45 minutes, until the rice is tender and has absorbed all the flavorful broth.
5. No need to stir-just let the oven do its thing!
6. **Optional Cheesy Twist:** If I'm in the mood for an extra indulgent dish, I sprinkle mozzarella or Swiss cheese over the top and bake for an additional 5 minutes until melted and bubbly.
7. **Crispy Topping & Serve:** Right before serving, I sprinkle crispy fried onions on top for a little crunch.
8. Then, I fluff the rice with a fork and dig in while it's warm!
9. **My Pro Tips for Perfect French Onion Soup Rice:** Use long-grain rice - Shorter grains can get too sticky, so I always stick with long-grain varieties like jasmine or basmati.
10. Don't skip the butter - It makes the dish incredibly rich and flavorful, so I don't skimp on it!
11. Want a full meal? Stir in shredded rotisserie chicken or sliced beef before baking for an easy one-dish dinner.

12. Make it ahead - This rice stores well in the fridge for up to 3 days. Just reheat with a splash of broth or butter to revive the texture.
13. What to Serve with French Onion Soup Rice: This dish pairs perfectly with:
14. Roast chicken - The buttery rice soaks up all the juices.
15. Grilled steak - A perfect side for a hearty, meaty meal.
16. Pork chops - The deep onion flavor complements pork beautifully.
17. A fresh green salad - A crisp salad with balsamic vinaigrette balances out the richness.
18. Frequently Asked Questions: Q: Can I use brown rice instead of white rice?A: Yes, but you'll need to increase the baking time to about 55-60 minutes since brown rice takes longer to cook.
19. Q: Can I make this on the stovetop instead of the oven?A: Absolutely! Simmer the ingredients in a covered saucepan over low heat for about 20 minutes, stirring occasionally, until the rice is tender.
20. Q: Can I add mushrooms?A: Yes! Sauté some sliced mushrooms in butter and stir them in before baking for an extra umami boost.
21. Q: How do I store and reheat leftovers?A: Store in an airtight container in the fridge for up to 3 days. Reheat in the microwave with a splash of broth to keep it from drying out.
22. Why This Dish Belongs in Your Recipe Collection: This French Onion Soup Rice is one of those dishes that delivers maximum flavor with minimal effort. Whether you're making it as a cozy side dish or turning it into a meal with a few add-ins, it's a guaranteed winner. The buttery, savory, melt-in-your-mouth texture makes it impossible to resist.
23. If you give this recipe a try, let me know how it turns out! And for more delicious, easy comfort food recipes, be sure to check out Chef Maniac. Happy cooking!

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

Original recipe: <https://chefmaniac.com/easy-french-onion-soup-rice-the-ultimate-comfort-side-dish/>