

Ham and Green Bean Rice Gratin

Cooked rice, ham, and tender green beans in mushroom sauce with cheddar and an optional buttered breadcrumb topping.



PREP
20 minutes

COOK
35 minutes

TOTAL
1 hour 5 minutes

SERVES
6 servings

INGREDIENTS

- 2 cups cooked rice
- 1 cup fully cooked ham, diced
- 2 cups fresh or frozen green beans, trimmed and cut
- 1 cup shredded cheddar, divided
- 1 cup milk
- 1 can (10.5 ounces) condensed cream of mushroom soup
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- Salt and pepper, to taste
- 1/2 cup breadcrumbs, optional
- 1 tablespoon melted butter, if using breadcrumbs

DIRECTIONS

1. Heat oven to 350 degrees F. Grease a 2 1/2- to 3-quart dish. Cook fresh beans in boiling water 4 to 6 minutes until nearly tender, or cook frozen beans by package directions; drain very well.
2. Whisk soup, milk, powders, and pepper. Fold in cooked rice, ham, beans, and half the cheese. Taste salt cautiously.
3. Spread in dish; add remaining cheese. If using crumbs, toss with melted butter and scatter on top.
4. Bake 30 to 40 minutes until bubbling and center reaches 165 degrees F. Tent if topping darkens early.
5. Rest 10 minutes before serving.

SWAPS & NOTES

Rice and ham are already cooked. Precook beans and drain well. Timing excludes cooking rice; cold leftovers may need longer baking.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/ham-and-green-bean-rice-gratin/>