**Mexican Rice Casserole**

**Ingredients:**

2 tablespoons canola oil

3 cloves garlic, minced

1/2 to 1 whole large onion, chopped (or 1 cup small diced)

2 cups long grain rice

14.5-ounces diced tomatoes

2 ounces green chiles

1 teaspoon cumin (or more to taste)

1 teaspoon kosher salt

1 teaspoon ground black pepper

1/4 teaspoon cayenne pepper(optional)

1/4 teaspoon turmeric

4 cups low-sodium chicken broth

8 oz grated Cheddar Cheese

**Directions:**

1. Preheat the oven to 375 degrees F.
2. Heat the oil in a large saucepan. Add the onions and cook for about a minute or until translucent. Add garlic and cook for another 30 seconds.
3. Next, add the tomatoes, chiles, cumin, salt, pepper, cayenne and turmeric. Stir to combine and let cook, about 2 minutes. Reduce the heat to low and add the rice. Stir until combined and transfer the mixture into a hotel pan sprayed with vegetable oil.
4. Add the chicken broth and stir the mixture together. Cover tightly with aluminum foil and transfer to the oven to cook for 20 minutes.
5. After 20 minutes, top your casserole with the cheese. Bake with the lid off until the cheese is melted and the rice is fully cooked, about 10 minutes.
6. Serve and enjoy