

Check out www.justlikeoma.com for more German recipes



Oma's One Skillet German Rice Dinner

Ingredients:

- 3 Tbsp oil or butter
- 1 onion, chopped
- 2 cups white long grain rice
- 28 oz can tomatoes, diced or sliced
- 10 oz can mushrooms, sliced
- 2 cups leftover ham or other cooked meat, in chunks
- 3 cups water
- 1 Tbsp Vegeta powder (or about 1 tsp seasoning salt)
- parsley, salt, pepper

Instructions:

1. In a large saucepan, heat oil/butter. Soften and slightly brown onion. Add rice. Stir and brown slightly over high heat.
2. Add canned tomatoes (with liquid), canned mushrooms (with liquid), meat, and about 2 cups water. Add Vegeta powder. Stir. Cover and bring to simmer.
3. Simmer on medium-low heat, covered, stirring occasionally and adding extra water as necessary. Cook until rice is tender, about 20 minutes.
4. Season with parsley and extra salt and pepper as needed.
5. Serves 6.

Hints:

- Use salt and pepper if you do not have Vegeta.
- Add other canned vegetables if desired; omit mushrooms if desired.
- If you have any leftover gravy, add it.
- If you want to serve this as a side dish to meat, omit the meat in the rice.