

Savory Rice Pudding

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		tomato sauce
1/4	cup	extra virgin olive oil
1	large	white onion - peeled and cut into slivers
3	cloves	garlic - minced
1		28 oz can whole tomatoes in juice - coarsely pureed
1		15 oz can diced tomatoes in juice
6		poblano pepper - roasted, peeled, seeded and cut into thin strips
1	teaspoon	dried mexican oregano
2		bay leaf
1	pinch	sugar
		salt and pepper
		cream sauce
2	cups	creme fraiche
2	cups	plain yogurt
		salt and pepper
		assembly
1 1/2	cups	mozzarella cheese - grated
1 1/2	cups	monterey jack cheese - grated
6	cups	cooked long grain white rice (2 cups raw)

For tomato sauce: Heat the oil in a medium saucepan. Saute the onion and garlic until softened and slightly browned. Add tomatoes and chile strips and cook for another 5 minutes. Season with oregano, bay leaves, sugar, salt and pepper to taste. Simmer for 20 minutes, until slightly thickened.

For cream sauce: Stir creme fraiche and yogurt together, Season with salt and pepper.

To Assemble: Preheat oven to 350. Butter a large (3-qt) baking dish.

Toss the mozzarella and Jack cheeses together in a bowl.

Spoon half the rice into the dish and smooth evenly. Cover with half the tomato sauce and then half the cream sauce. Cover with half the cheese. Repeat with tomato and cream sauce, reserving cheese. Lightly cover with foil and bake for about 30 minutes. Uncover and sprinkle with remaining cheese. Return uncovered to the oven and bake for 10 to 15 minutes more, until cheese melts.