

Herbed Hatch Chile Rice

- ◆ 2 whole Hatch Chiles, roasted, peeled and chopped (Poblanos will work too)
- ◆ 1/2 stick of butter
- ◆ 4 T chopped green onions
- ◆ 1 T parsley
- ◆ 1/2 t seasoned salt
- ◆ 1/4 t thyme
- ◆ 1/4 t black pepper
- ◆ 2 cups cooked rice

Roast chiles over open flame until blackened; place in plastic bag until cool. Peel, seed and chop. Melt butter in microwave in large measuring cup; add seasonings and green onions. Place cooked rice in covered baking dish; stir in butter mixture and chopped chiles. Bake at 350 degrees for 15-20 minutes.



NOEL ROBERTS
ADVISOR
GRI, ABR, MCNE, CHMS
713.562.3693

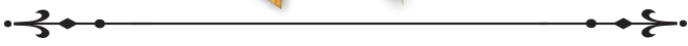
noel@homesbynoel.com
noel.roberts@evusa.com
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NOEL ROBERTS
3700 Bee Caves Road, Ste. 102
Austin, Texas 78746



NOEL ROBERTS, ADVISOR
GRI, ABR, MCNE, CNE, CHMS, ALHS
ENGEL & VÖLKERS AUSTIN
PHONE: 713.562.3693
EMAIL: noel@homesbynoel.com
noel.roberts@evusa.com
WEBSITE: www.homesbynoel.com
www.austin.evusa.com

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