

One-Pan Cheesy Vegetable Rice

This quick and easy recipe combines rice, cheese, and a medley of vegetables for a satisfying meal perfect for students on a budget. All cooked in one pan for minimal cleanup!


20 min

Total time

easy

Difficulty

400

kcal / serving

Ingredients

- 1/2 cup rice
- 1 cup vegetable broth or water
- 1/2 cup mixed frozen vegetables
- 1/4 cup shredded cheese (cheddar or your choice)
- 1 tablespoon olive oil
- Salt and pepper to taste
- Optional: herbs like basil or oregano

Steps

- 1 In a medium pan, heat the olive oil over medium heat.
- 2 Add the rice and toast it for about 2 minutes until slightly golden.
- 3 Pour in the vegetable broth or water and bring to a boil.
- 4 Once boiling, add the mixed vegetables, salt, and pepper. Stir well.
- 5 Reduce heat to low, cover, and let simmer for about 15 minutes until the rice is cooked and the liquid is absorbed.
- 6 Remove from heat, stir in the cheese until melted, and let sit for a couple of minutes.
- 7 Serve warm and enjoy your cheesy vegetable rice!