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Easy 20-Minute Arroz con Leche

YIELD

Serves 6

INGREDIENTS

3 cups cooked long- or short- grain white rice

2 cups whole milk

1 (14-ounce) can sweetened condensed milk

1 teaspoon ground cinnamon

1 tablespoon vanilla extract

1/2 cup golden raisins (optional)

INSTRUCTIONS

1 Place the rice, whole milk, condensed milk, and cinnamon in a large saucepan; stir to combine; and bring to a boil over medium heat. Reduce the heat to low and simmer, stirring occasionally, until the mixture thickens, about 15 minutes. Remove the pan from the heat and stir in the vanilla and raisins if using. Serve warm.

RECIPE NOTES

Make ahead: The rice can be cooked up to 3 days in advance and stored in an airtight container in the refrigerator until ready to use.

Storage: Store leftovers in an airtight container in the refrigerator for up to 3 days.