



Focaccia With Tomato Sauce and Green Garlic
Martha Rose Shulman
About 2 hours



Stuffed Peppers
Lidey Heuck
1 1/4 hours



Eggplant and Tomato Gratin
Martha Rose Shulman
1 hour 30 minutes



Baked Salmon With Coconut-Tomato Sauce
Pete Wells
45 minutes



Chee Ench
1 hour

Tomato Rice With Crispy Cheddar

Recipe from [Priya Krishna](#) and [Ritu Krishna](#)
Adapted by [Priya Krishna](#)

YIELD 4 servings

TIME 20 minutes

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I could use all sorts of fancy words to explain this dish, but the best description is this: pizza in rice form. The inspiration for the recipe, though, is oddly enough not Italian — it's a hybrid of a classic South Indian tomato rice with onions and a shockingly fantastic Spanish rice recipe my mom and I photocopied out of my seventh-grade Spanish textbook for a school project. The crispy, bubbly, broiled Cheddar topping (use the sharpest white Cheddar you can find!) adds a little something something, making it a worthy dinner party dish. —[Priya Krishna](#)

Featured in: [The 12 Best Cookbooks Of Spring 2019](#).



Romulo Yanes for The New York Times. Food Stylist: Vivian Lui.

American, Indian, Grains And Rice, Basmati Rice, Cheddar, Green Chili, Onion, Plum Tomato, Side Dish

Mark as **Cooked** | 1,894 ratings ★★★★★

INGREDIENTS

- 2 tablespoons olive oil
- 1 small yellow onion, finely chopped (about 1 cup)
- 1 small Indian green chile or Serrano chile, finely chopped
- 10 plum tomatoes (about 2 pounds), cut into 1/2-inch pieces, or 1 (28-ounce) can whole or diced tomatoes, strained
- 1 teaspoon kosher salt
- 3 cups cooked basmati rice (from about 1 cup dry rice)
- 1 cup shredded sharp white Cheddar cheese

Add to Your Grocery List

[Ingredient Substitution Guide](#)

[Nutritional Information](#)

PREPARATION

Step 1

Adjust an oven rack to the highest position and heat the oven to 500 degrees.

Step 2

In a large pot or Dutch oven, heat the oil over medium-high. When the oil begins to shimmer, add the onion and chile, spread them out in an even layer and cook, stirring occasionally, until the onion becomes translucent and starts to lightly char, 5 to 7 minutes.

Step 3


Increase the heat to high and add the tomatoes, using the back of a wooden spoon to lightly crush them. Cook, stirring occasionally, until the tomatoes break down into a chunky sauce, 5 to 6 minutes. Add the salt and remove from heat.

Step 4

Stir in the cooked rice and transfer to an 8-inch square (or similar size) baking dish. Sprinkle the grated cheese on top in an even layer.

Step 5

Switch the oven to broil and place the baking dish on the oven rack closest to the broiler. Broil until the top bubbles and turns golden brown, about 3 minutes. Serve immediately.




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COOKING NOTES


All 221 **Most Helpful 70** Private 0



Brian | 1 year ago

IFYI used canned tomatoes successfully in this dish. I used Hunt's whole tomatoes 28oz can. Some insist on more expensive San Marzano tomatoes. America's Test Kitchen did extensive taste testing and Hunt's was the winner a d FAR cheaper and easier to find. Also one can I bought of a different brand had only 6 tomatoes in it. Hunts had 13. Red gold also did well in the test and is even cheaper. Happy cooking!


👍 344 This is helpful



Mariele | 1 year ago

When I last looked, there was one comment, now there are many. I usually read many comment and appreciate the input from so many, but never make any comments myself. I made this tonight, I had close to 4 c of cooked basmati rice, used all, a large onion, many cloves of garlic, done after the onions. Used 1 can of TJoers diced and fire roasted organic tomatoes, and it was a winner! I used some cheese found in the cheese drawer that melted beautifully, no name. I had leftovers, to be frozen.


👍 135 This is helpful



Brian | 1 year ago

Made a half-batch. Used canned tomatoes. Roasted tomatoes under broiler til slightly charred. Poured tomato juice from can and reduced after onions were sauteed (also sauteed 1 clove garlic with onion). Then added tomatoes to pan and reduced more. Added 1 minced anchovy. Rest same as recipe. Served w dollop of homemade creme fraiche. It is delicious! Won't change a thing next time. And there will be a next time- soon.

👍 113 This is helpful



Brian | 1 year ago

Canned tomatoes ok?

👍 110 This is helpful

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Adapted from “Indian-ish: Recipes and Antics From a Modern American Family” by Priya Krishna With Ritu Krishna (Houghton Mifflin Harcourt, 2019)


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Broiled Fish Tacos

Sarah Copeland

20 minutes







Family-Meal Fish Tacos

Sam Sifton, Chad Shaner

30 minutes







Red Beans and Rice

Kim Severson, Pableaux Johnson

2 1/2 hours, plus at least 4 hours'...







Baked Risotto With Greens and Peas

Kay Chun

30 minutes






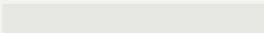
Spanish Rice

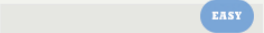
The Food

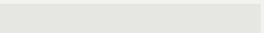
45 minutes

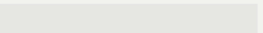


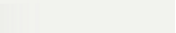
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Priya Krishna, Priya Krishna, Ritu...

45 minutes, plus setting and chilling



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Priya Krishna, Priya Krishna, Ritu...

35 minutes, plus marinating



Turkey Silog (Garlic Fried Rice With Eggs)

Priya Krishna, Chad, Chase Valencia

35 minutes



Asado

Priya Krishna, Chad, Chase Valencia

3 hours 15 minutes, plus overnigh...



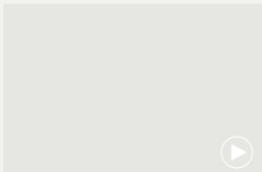
Filipino Sandwich

Priya Krishna, Priya Krishna, Ritu...

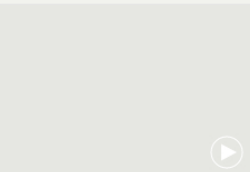
20 minutes



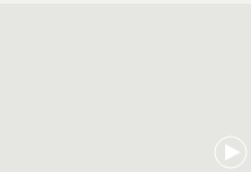
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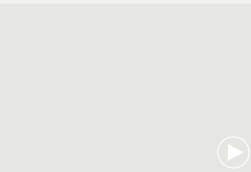
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