

Arroz Con Leche



SERVINGS: 4

INGREDIENTS

1 $\frac{3}{4}$ cups water

$\frac{3}{4}$ cup medium grain white rice

1 cup low-fat 1% milk

1 cinnamon stick

2 cloves, whole

2 tbsp sugar

1 cup evaporated milk, fat-free

$\frac{1}{2}$ cup raisins

1 tbsp vanilla extract

$\frac{1}{2}$ tsp cinnamon, ground

PREPARATION

1. In a small pot bring water to a boil. Add rice, reduce heat to low, cover and cook for 20 minutes, or until water is absorbed.
2. While rice is cooking, in a medium pot combine 1% milk, cinnamon stick, and cloves. Allow to soak while rice cooks.
3. Once cooked, add rice to the pan with cinnamon-infused milk and return to medium-low heat. Add sugar and cook for 10-15 minutes, stirring regularly until the rice has absorbed the majority of the milk.
4. Add evaporated milk, raisins, vanilla, and ground cinnamon. Stir to combine and continue to cook over low heat for 2 minutes.
5. Remove from heat, cover, and let rest for 5 minutes. Serve with dusted cinnamon on top if desired.



Tester Feedback



"I liked that it is creamy and flavorful. I did not miss the whole milk."

Recipe Facts

per serving



\$0.58



1 $\frac{1}{4}$ oz-equivalent grains



$\frac{3}{4}$ c dairy



$\frac{1}{4}$ c fruit

