



# MUSHROOM & RICE HAM CUPS

Don't waste a perfectly good muffin tin on muffins alone. Use it to create a savory treat with ham, mushrooms and rice.

PREP TIME	COOK TIME	TOTAL TIME	SERVES
10 MIN	25 MIN	35 MIN	4 PEOPLE

## INGREDIENTS & INSTRUCTIONS

- 8 slices Frick's ham
- 2 Tbsp. butter
- 6 oz baby bella mushrooms, chopped
- 3 Tbsp. green onion, chopped white stalk
- 3 Tbsp. green onion, chopped green stalk
- 1/4 cup vegetable or chicken broth
- 1 Tbsp. lemon juice
- 2 tsp. garlic powder
- 2 cups cooked, long-grain white rice
- 1/2 cup sour cream
- 1 cup shredded cheese, Italian blend
- 1/2 tsp. salt
- 1/4 tsp. black pepper

### STEP 1

Preheat oven to 375°F.

### STEP 2

Melt butter in a skillet over medium heat. Add mushrooms and chopped white stalks of green onion to skillet. Sauté until the mushrooms and onion begin to soften, about 5 minutes.

### STEP 3

Mix in vegetable broth, garlic powder, lemon juice, salt & pepper. Bring to a low simmer. Continue to simmer for 2-3 minutes, then remove from heat. Add in cooked rice, sour cream, shredded cheese & chopped green stalks of green onion. Mix until well combined.

### STEP 4

Grease eight cups in a standard muffin tin. Add a slice of ham to each greased cup, then fill ham lined cups with the rice mixture. Bake for 15 minutes. Serve warm.