

# Ham and Rice Casserole

written by The Recipe Exchange | December 27, 2015

## **Ingredients**

1 1/3 cup long grain rice  
7 oz frozen peas  
1 medium egg  
1/2 cup milk  
3 oz Cheddar cheese, grated  
6 slices smoked ham  
2 tbsp butter

## **Directions**

First boil the rice in a pan of salted water according to package instructions. Drain, rinse, then drain again. Meanwhile, pour boiling water over the frozen peas, then drain. Next, beat the egg with the milk.

Preheat the oven to 400°F. To assemble the dish, mix the rice with the peas in a bowl, then spoon half of the rice into a deep-sided baking dish. Sprinkle over half of the cheese, then cover this with 3 slices of ham. Repeat the layers, finishing with the ham, then pour over the egg and milk mixture. Dot the butter over the top, then bake for about 30 mins. Remove from the oven and serve immediately.