

## Cooking Lady's

## Green Rice Soufflé

## *Ingredients*

3 cups cooked long grain rice

3 egg yolks, beaten

3 egg whites, stiffly beaten

6 tablespoons butter, melted

1 cup chopped fresh parsley

3 green onions, chopped

## What To Do:

Preheat oven to 350-degrees.

Mix rice, egg yolks, melted butter, parsley, and green onions together. Using a spatula, gently fold in the stiffly beaten egg whites. Pour mixture into a buttered 2 quart casserole and bake at 350 degrees for approximately 30 minutes.