

# Walla Walla Sweet Onion Stroganoff

By Bobbie Gibson Paulson/Allrecipes



**Servings:** 8

**Yield:** 1 2-quart dish

## Ingredients

¾ cup uncooked basmati rice

5 cups water

¼ cup water

¼ cup butter

3 lbs Walla Walla Sweet Onions, coarsely chopped

1 cup half & half cream

1 ½ teaspoons salt

2 cups shredded Swiss Cheese, divided

## Directions

Preheat oven to 350 degrees F (175 degrees C). Butter a 2-quart baking dish.

Bring water to a boil in a large saucepan, and sprinkle in the rice. Stir, reduce heat to low, and simmer the rice until it is half-cooked, about 5 minutes. Drain the rice and set aside.

Melt the butter in a large skillet over medium heat and cook and stir the onions until translucent but not browned, about 8 minutes. Mix the cooked onions and the butter from the skillet with the rice, and stir in the half-and-half, salt, and 1 ¾ cup of the Swiss cheese. Transfer the mixture to the prepared baking dish and sprinkle the remaining ¼ cup of Swiss cheese over the top.

Bake uncovered in the preheated oven until the rice is tender and the top is lightly browned, about 1 hour.