

## CHOCOLATE RICE PUDDING

4 Servings, about 2/3 cup each, plus 4 servings for another meal

Whole milk	1 quart
White rice, uncooked	2/3 cup
Sugar	1/2 cup
Semi-sweet chocolate chips	1/4 cup
Eggs	2
Evaporated whole milk	1/2 cup
Sugar	1/2 cup
Flour	1-1/2 tablespoons
Vanilla	1 teaspoon

**PREPARATION TIME: 15 MINUTES**

**COOKING TIME: 30 TO 35 MINUTES**

1. Place milk, rice, and sugar in large saucepan. Simmer over medium heat; stir continuously.
2. Reduce heat to low; simmer uncovered until rice is tender, about 25 minutes. Check to make sure rice doesn't scorch. Add chocolate and stir until melted.
3. Beat eggs, evaporated milk, sugar, flour, and vanilla in medium bowl until smooth. Gradually beat egg mixture into rice mixture.
4. Stir continuously; cook over medium heat until thickened, about 5 to 7 minutes. Do not allow pudding to boil.
5. Pour pudding into medium bowl. Cover and chill.

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PER SERVING:

Calories	325
Total fat	9 grams
Saturated fat	5 grams
Cholesterol	74 milligrams
Sodium	94 milligrams