

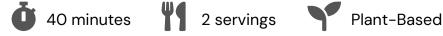




Mediterranean Baked Rice

with Almond Mozzarella

Fluffy rice cooked with stock and herbs topped with roast Mediterranean garlic vegetables, kalamata olives and melty almond mozzarella, garnished with fresh dill.







Switch it up!

You can stir tinned chopped tomatoes or tomato paste through the rice for a tomato base instead of herb base!

FROM YOUR BOX

BROWN ONION	1
BASMATI RICE	150g
ALMOND MOZZARELLA	1 packet
RED CAPSICUM	1
ZUCCHINI	1
ТОМАТО	1
KALAMATA OLIVES	1 tub
GARLIC CLOVE	1
DILL	1 packet
MESLUN LEAVES	60g

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, vegetable stock cube

KEY UTENSILS

ovenproof frypan with lid

NOTES

If you don't have an oven proof frypan you can transfer the rice to an oven dish at step 3.

Tuck 1/2 the diced cheese into the rice to create pockets of melty cheese in the dish. Use cheese and olives to taste.

You can dress the leaves with a vinaigrette if preferred!



Scan the QR code to submit a Google review!



1. SAUTÉ THE ONION

Set oven to 250°C.

Heat an oven proof frypan over medium heat with **olive oil** (see notes). Dice and add onion. Cook for 5 minutes until softened.



2. COOK THE RICE

Add rice, 1/2 crumbled stock cube, 2 tsp oregano and 300ml water. Cover, bring to a boil then reduce heat to medium and simmer for 10 minutes until most of the water has absorbed (see notes).



3. BAKE THE RICE

Dice mozzarella cheese (see notes). Slice capsicum, zucchini and tomato. Rinse and roughly chop olives. Toss with crushed garlic clove, **salt and pepper**. Layer components on top of rice and drizzle with **olive oil**. Bake in oven for 15 minutes.



4. FINISH AND SERVE

Chop dill and use to garnish rice. Serve with mesclun leaves on the side (see notes).



