



## Cheesy Baked Enchilada Rice

A full flavoured vegetarian bake filled with spiced rice, colourful capsicum, sweet corn and juicy tomatoes, all topped with melted cheese.



35 minutes



4/6 servings



Vegetarian

## FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
SPRING ONIONS	1 bunch	2 bunch
RED CAPSICUM	1	2
GREEN CAPSICUM	1	2
CORN COBS	2	3
CHERRY TOMATOES	2 x 200g	3 x 200g
TOMATO PASTE	2 sachets	3 sachets
SHREDDED MOZZARELLA	1 packet	1 packet

## FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin, smoked paprika

## NOTES

If you don't have an oven proof pan you can transfer the rice to an oven dish before baking in the oven.

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## 1. COOK THE RICE

Preheat oven to 200°C.

Place **rice** in a saucepan, cover with **600ml water**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.

**6P** – cover rice with 900ml water.

**TIP** Add a pinch of salt or a dash of stock paste to the water for extra flavour.

## 2. SAUTÉ THE VEGETABLES

Slice **spring onions** (reserve tops for garnish). Dice **capsicums**, remove kernels from **corn cobs**, and halve **tomatoes**. Heat an ovenproof pan over medium-high heat with **oil** (see notes). Add **vegetables** along with **1–2 tbsp ground cumin**, **1–2 tbsp smoked paprika**, and **tomato paste**. Cook for 5–7 minutes until softened and fragrant.

**TIP** Add drained tinned black beans or kidney beans to bulk out the dish with protein. You can use a pre-made Mexican spice mix instead of cumin and smoked paprika. Add some ground chipotle, coriander or garlic for depth of flavour.

## 3. ADD COOKED RICE AND BAKE

Stir **cooked rice** into the pan and season with **salt and pepper**. Transfer to an oven dish (if not using an oven proof pan). Top with **mozzarella cheese** and bake for 10–15 minutes until the **cheese** is melted and golden.

**TIP** Add a sprinkle of chilli flakes or sliced pickled jalapeños for extra heat.

## 4. FINISH AND SERVE

Garnish **rice** with **reserved spring onion tops**. Serve at the table.

**This recipe has simplified instructions to help lower your meal cost.**