



MEXICAN BAKED RICE

INGREDIENTS

- 500 g Country Range Basmati Rice
- 1 tsp Country Range Turmeric
- 0.5 tsp Country Range Chilli Powder
- 1 tsp Country Range Whole Cumin Seeds
- 150 g Country Range Fancy Peas
- 150 g Country Range Frozen Sweetcorn
- 0.5 tsp Country Range Crushed Chillies
- 50 g Country Range Unsalted Butter
- 250 g Country Range Mild Salsa
- 0.5 Green Pepper (Diced)
- 0.5 Red Pepper (Diced)
- 2 Cloves Garlic (Minced)
- 1 Small Handful Fresh Coriander (Chopped)
- 250 g Plum Tomatoes (Quartered)
- 250 g Sour Cream
- 750 ml Water
- Pinch Salt
- Pinch Pepper

METHOD

1. Add the rice, turmeric, chilli powder and cumin seeds to a pan of boiling water and season to taste
2. Bring to a simmer and cook until the rice is cooked through, remove from heat and allow to cool
3. Once cooled mix in the peas, sweetcorn, diced peppers, coriander and crushed chillies
4. Take a small skillet pan and heat a good knob of butter and add the rice mix but do not stir
5. Allow the bottom to crisp and place in a pre-heated oven (180°C) for 15 minutes to heat through
6. Repeat to create individual portions until all the mix is used
7. To serve turn out the rice on to a plate and garnish with fresh coriander, sour cream, avocado and tomatoes