



Savoury rice

Ingredients

- 1 onion
- 3 mushrooms
- ½ red pepper
- 1 tomato
- 1 x 10ml spoon oil
- 150g long grain rice
- 550ml water, boiling
- 1 x 5 ml spoon vegetable stock powder or cube
- 50g peas
- 1 x 10ml spoon curry powder

Equipment

- Chopping board, knife, saucepan, wooden spoon, weighing scales, measuring jug, measuring spoons, kettle.



Method

1. Prepare the vegetables:
 - Peel and chop the onion;



- dice the red pepper;



- slice the mushrooms;



- chop the tomato.



2. Fry the onion in oil until soft.



3. Add the mushrooms and red pepper and cook for a further 2 minutes.



4. Stir in the rice.



5. Mix the stock powder with the water.



6. Add the stock, peas and curry powder.



7. Simmer for 15 minutes, until the rice is tender.



8. To serve place the rice in a bowl and sprinkle the chopped tomato on top.

