

Savoury Rice



Ingredients:

- 1 Onion
- 3 Mushrooms
- $\frac{1}{2}$ Red Pepper
- 1 tomato
- 1x10ml Oil
- 150g Long Grain Rice
- Vegetable Stock Cube
- 550ml Water
- 50g Peas
- 1x10ml Curry Powder

Equipment:

- Chopping Board
- Sharp Knife
 - Plate
- Saucepan
- Wooden Spoon
- Measuring Jug
- Tablespoon

Method:

1. Prepare the vegetables;
 - Peel and chop the onion
 - Slice the mushrooms
 - Deseed and dice the red pepper
 - Chop the tomato
2. Mix the stock with the water
3. Fry the onion in oil until soft
4. Add the mushrooms and red pepper, cook for two minutes
5. Stir in the rice
6. Add the stock, peas and curry powder
7. Simmer for 15 minutes until rice is tender
8. Sprinkle the tomato over the top