



Day 23

Serves: 6

Preparation time:

10 min

Cooking time:

35 min

Ingredients:

- 1 tablespoon (15ml) margarine
- 1 red onion, finely chopped
- 1 clove garlic, crushed
- 200g bacon, chopped
- 1 ½ cups (375ml) rice
- 2 x IMANA Chicken Super Stock Cubes dissolved in 1,25 litres of boiling water
- ½ butternut, peeled and chopped into 1cm cubes
- 200g fresh green beans, chopped into 2,5cm lengths
- 65ml milk
- ½ cup (125ml) grated cheddar cheese
- 65ml fresh basil, chopped (optional)

Method:

1. Melt margarine in the pot and fry the onion, garlic and chopped bacon over a medium heat until soft. Add the rice and stir until well coated.
2. Add ½ cup stock to the rice, stirring until absorbed. Add butternut and beans and continue adding stock by the ½ cupful stirring continuously until absorbed before adding the next cup. This should take about 20 - 25 minutes. Add the milk, cheese and basil and stir gently to combine. Serve immediately.

TIP:

Add some juicy char-grilled chicken strips to this dish as an option. You can use parsley instead of basil.



This Recipe Uses