



Savory Rice - Absorption method

Using my Le Creuset cast iron french casserole!

Ingredients:

- 2 cups long grain Rice
- 4 rashers Bacon, diced
- 1 tbs Vegetable oil
- 1 large Onion, finely chopped
- 1/2 Red Capsicum, finely chopped
- 6 Mushrooms, diced
- 2 cups Chicken stock

Directions:

Pre-heat your Le Creuset casserole on a low to medium heat, without the lid for 5 minutes.

Add the vegetable oil and cook the bacon for a few minutes.

Add the onions and capsicum, cook for another couple of minutes.

Add the rice and stir until well combined.

Add the chicken stock and bring to the boil.

Then add the mushrooms and stir in well.

Simmer for 2 minutes then take your pot off the heat and move your lid off slightly ajar.

Let rest for 25 minutes then stir and serve.