

## Rice Dish





## Ingredients and Preparation

### **SERVINGS**

Serves 2 to 3 People

### **INGREDIENTS**

140g Uncle Ben's Long Grain Rice  
200g Diced Bacon \*  
150g Boursin Cheese  
180 – 200ml Jacobs Creek Chardonnay Medium Dry White Wine  
250 – 300ml Single Cream  
1 Green Pepper  
1 Vegetable Cube  
300ml Water  
40g Butter / Margarine

### **SUGGESTED PANS AND DISHES**

1 2Litre Pan  
1 3Litre Pan  
1 Oven Proof Dish ( 25cm long, 15cm wide, 5cm deep )

## PREPARATION

Pre-heat oven to 200 Celsius / Gas Mark 6

Melt a small glob of butter or margarine in 3 litre pan. Dice the pepper into 1 cubic cm pieces. Place these, together with the diced bacon and rice, into 3 litre and mix. Add water, white wine and vegetable cube. Cook on medium heat for approximately 20 minutes until mixture is dry.

Place Boursin in 2 litre pan and add single cream. Heat and stir until all of the cheese has melted. Add this to the 3 litre pan and stir gently until mixed.

Grease oven proof dish and add mixture.

Bake in middle of the oven, for approximately 20 minutes, at 200 Celcius / Gas Mark 6.

Serve with side salad.

\* A vegetarian option is to omit the bacon.