

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.