

Baked Rice and Feta

1 cup pre-cooked rice
2 tbsps. onion marmalade
1 packet feta cheese or vegan alternative
1 red pepper
roasted vegetables, leeks, mushrooms (any
cooked vegetables left over)
1 tin of tomatoes or passata
grated cheddar for topping

This is a great way to use up bits and pieces in the fridge. However careful I am, I always cook too much rice. I usually cook extra roasted vegetables which I add to other dishes during the week.

In a large bowl add the rice, vegetables, onion marmalade, tomatoes, red pepper. Dice the feta and mix in. Place in a greased ovenproof dish. Top with grated cheddar. Bake in a pre-heated oven 170°C for about 25 minutes. Serve with a green vegetable or a crunchy salad.

