



Mushroom rice-crusted pie

Preparation: 20 minutes + 15 minutes cooking

Cooking: 55 minutes Serves:6

olive oil, for greasing
2 cups chicken stock
1 cup long grain rice, rinsed
salt & ground black pepper, to taste
3 eggs
250g butternut pumpkin, peeled, deseeded
& cut into 1cm cubes
1 medium onion, finely chopped
250g button mushrooms, sliced
1 cup grated cheddar cheese
1 /3cup milk

1. Preheat an oven to 180°C. Lightly grease a 18cm x 28cm baking pan with oil.
2. Place 1 1/2 cups stock in a medium saucepan & bring to the boil over high heat. Stir in the rice & reduce the heat to low. Cover & cook for 10 minutes or until the rice is tender & the stock is absorbed.
3. Remove the pan from heat & stir 1 egg into the rice. Mix well to combine. Season with salt & pepper. Set aside to cool for 5 minutes.
4. Press the rice mixture onto the base & sides of the prepared pan. Bake the rice crust for 15 minutes or until firm & light golden.
5. Meanwhile, combine the remaining stock, pumpkin & onion in a medium saucepan. Bring to the boil over high heat. Cover & cook for 8 minutes or until the pumpkin is just tender. Drain well.
6. Spoon the pumpkin mixture into the rice crust. Top evenly with the mushrooms & sprinkle with cheese.
7. Whisk the remaining eggs & milk together in a jug. Pour the mixture over the filling in the rice crust. Bake the pie for 25-30 minutes or until set. Slice & serve with a salad, if desired.

Tip: This pie is great for a picnic. Cool the pie in the pan then transfer to an airtight container. Store in the refrigerator for up to 3 days.