

Curried Vegetable Pie...

PREP: 30mins COOKING: 40mins

INGREDIENTS

- ¾ cup Rice
- 60 grams Butter
- 1 Eggs plus 2 Eggs extra
- ¼ cup Parmesan Cheese plus ¼ cup extra
- 1 Onion (chopped)
- 1 grated Carrot
- 1 grated Zucchini
- 1 small Red Capsicum (chopped)
- 1 teaspoon Curry Powder
- ¼ teaspoon Turmeric
- 5 small Broccoli florets
- ½ cup Sour Cream
- ½ cup Milk

1. Cook rice in boiling water then cool a little by rincing under cold water.
2. Preheat oven to 180°C. Grease 23cm pie dish.
3. Mix in a bowl Rice, Butter, 1 Egg and ¼ cup Parmesan Cheese. Press mixture into pie dish.
4. Heat a little butter in frying pan and cook Onion, Carrot, Zucchini, Capsicum, Curry and Tumeric for 3 minutes. Add Broccoli and cook for a further 2 minutes. Spread vegetables over rice layer.
5. Mix in a bowl Sour Cream, Milk, ¼ cup Parmesan Cheese and 2 Eggs then pour over vegetable layer.
6. Cook in oven for 40 minutes or until set. Serve hot.



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