



Product Spotlight: Olives

Olive trees originate from the coast of the Mediterranean Sea and western Asia. One of the oldest known olive trees is on the island of Crete, is about 4000 years old and still produces olives.



Mediterranean Baked Rice with Almond Mozzarella

Fluffy rice cooked with stock and herbs topped with roast Mediterranean garlic vegetables, kalamata olives and melty almond mozzarella, garnished with fresh dill.



40 minutes



4 servings



Plant-Based

Switch it up!

You can stir tinned chopped tomatoes or tomato paste through the rice for a tomato base instead of herb base!

Per serve: **PROTEIN** 12g **TOTAL FAT** 10g **CARBOHYDRATES** 74g

FROM YOUR BOX

BROWN ONION	1
BASMATI RICE	300g
ALMOND MOZZARELLA	1 packet
RED CAPSICUM	1
ZUCCHINI	1
TOMATOES	2
KALAMATA OLIVES	1 tub
GARLIC CLOVES	2
DILL	1 packet
MESLUN LEAVES	60g

FROM YOUR PANTRY

olive oil, salt, pepper, dried oregano, vegetable stock cube

KEY UTENSILS

ovenproof frypan with lid

NOTES

If you don't have an oven proof frypan you can transfer the rice to an oven dish at step 3.

Tuck 1/2 the diced cheese into the rice to create pockets of melty cheese in the dish.

You can dress the leaves with a vinaigrette if preferred!



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1. SAUTÉ THE ONION

Set oven to 250°C.

Heat an oven proof frypan over medium heat with **olive oil** (see notes). Dice and add onion. Cook for 5 minutes until softened.



2. COOK THE RICE

Add rice, **crumbled stock cube**, **1 tbsp oregano** and **600ml water**. Cover, bring to a boil then reduce heat to medium and simmer for 10 minutes until most the water has absorbed (see notes).



3. BAKE THE RICE

Dice mozzarella cheese (see notes). Slice capsicum, zucchini and tomatoes. Rinse and roughly chop olives. Toss with 2 crushed garlic cloves, **salt and pepper**. Layer components on top of rice and drizzle with **olive oil**. Bake in oven for 15 minutes.



4. FINISH AND SERVE

Chop dill and use to garnish rice. Serve with mesclun leaves on the side (see notes).

How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**

