



## Recipe Writing Frame

Below is the recipe for Savoury rice.

Edit the recipe to create your own rice dish.

### Recipe:

#### Ingredients

- 1 onion
- 3 mushrooms
- 1/2 red pepper
- 1 tomato
- 1 x 10ml spoon oil
- 150g long grain rice
- 550ml water, boiling
- 1 x 5ml spoon vegetable stock powder
- 50g peas
- 1 x 10ml spoon curry powder

#### Equipment

Chopping board, knife, saucepan, wooden spoon, weighing scales, measuring jug, measuring spoons.

#### Method

1. Prepare the vegetables:
  - ◆ peel and chop the onion;
  - ◆ slice the mushrooms;
  - ◆ dice the red pepper;
  - ◆ chop the tomato.
2. Fry the onion in oil until soft.
3. Add the mushrooms and red pepper and cook for a further 2 minutes.
4. Stir in the rice.
5. Mix the stock powder with the water.
6. Add the stock, peas and curry powder.
7. Simmer for 15 minutes, until the rice is tender.
8. To serve place the rice in a bowl and sprinkle the chopped tomato on top.

#### Top tips

My top tips for making this recipe are ...

#### Skills

I will be showing ...