Chilli Beef & Vegetable One Pot Rice

A quick and hearty one-pot chilli beef rice packed with vegetables and warming flavours, perfect for an easy weeknight meal.

Recipe supplied by South Australian Gourmet Food Company.

Ingredients

1 x 430g Beef & Vegetable Soup

2/3 cup long grain rice

1/2 cup peas and corn

1/2 cup boiling water

2 spring onions, cut diagonally

1 fresh chilli and extra for garnish

1 teaspoon soy sauce and extra to serve

Method:

1. Preheat oven to 180° degrees.
2. Place rice, soup, soy and chilli in a small oven proof dish.

3. Cover with foil and bake in the preheated for 10 mins or until the rice has startedto absorb the liquid.
4. Remove from oven and stir in the veggies, spring onions and water. Cover and return to the oven. Cook for another 10 mins or until the rice is tender. (feel free to add a little extra water if the mix gets too dry).
5. Serve scattered with a few chilli slices and with sweet chilli sauce and soy.