

# REMOSKA-2

## Mince, rice & tomato bake



Here's another delicious recipe from Remoska to add to your culinary arsenal. Get cooking ... good looking!

Ingredients	Standard	Grand
Olive oil	1tbsp	1.5tbsp
Onion, finely chopped	1	1 large
Garlic clove, finely chopped	1	2
Beef, minced	500g	750g
Tomatoes, tin, chopped	400g	600g
Stock, beef	250ml	375ml
Tomato puree	2tbsp	3 tbsp
Oregano	2 tsp	3 tsp
Rice, Arborio	225g	350g
Cheese, Gruyere, grated	100g	150g

### Method

1. Heat the oil in the Remoska and cook the onions and garlic for approx 10 minutes until softened.
2. Add the mince and cook until the meat is browned.
3. Add the tomatoes, beef stock, tomato purée, herbs and rice and stir to combine.
4. Cook in the Remoska for 35 minutes.
5. Sprinkle the cheese over the top and cook for a further 20 minutes until all the liquid is absorbed and the cheese is lightly browned.
6. You may need to add more stock or water if the mixture is too dry.