

# CHEESY FRENCH ONION RICE

Serves 4-6

Hands-on time: 20 minutes

Hands-off time: 35-40 minutes

## INGREDIENTS

- 1 cup Spekko Long Grain Parboiled White Rice
- 1½ tsp salt, to season
- 2 tbsp (28g) butter
- 3 large onions, peeled and thinly sliced
- ½ tsp fresh thyme leaves, plus extra for the garnish
- 1½ cups beef stock, warm
- ½ lemon, juiced
- 1½ cups grated cheddar cheese
- ½ tsp pepper, to season

## Serving suggestion:

- Roast chicken
- Broccoli

## METHOD

1. Preheat the oven to 180°C and turn the dial to switch on the grilling element.
2. Place the Spekko Long Grain Parboiled White Rice in a large pot, cover with 2 cups of water and 1 teaspoon of salt, and bring to a boil over a high heat.
3. Reduce to a medium heat, cover and allow to simmer for 15-20 minutes or until cooked. Transfer to a bowl and allow to cool. *\*Chef's Tip: This is a perfect way to use up your leftover rice!*
4. Heat the butter in the same pot over a low-medium heat. Add the onions and sauté for 10-15 minutes or until soft and golden.
5. Add the thyme, beef stock and lemon juice and stir to combine. *\*Chef's Tip: Add an extra cup of water if needed to thin down the soup a bit.*
6. Add the cooked rice to the onion mixture and stir well to ensure that the rice is thoroughly coated.
7. Add a ½ cup of cheese along with the remaining salt and pepper and mix until combined.
8. Transfer the mixture to a medium-sized baking dish.
9. Sprinkle the remaining cup of cheese on top and place the dish in the oven under the grill for 10-12 minutes, or until golden and slightly crisp.
10. Garnish with fresh thyme, serve with roast chicken and broccoli and ENJOY!