

CHUTNEY-MAYO CHICKEN & RICE ROLL-UP

Serves 4-6

INGREDIENTS

For the rice layer:

- 1 cup Spekko Royal Umbrella Jasmine Long Grain White Rice
- $\frac{2}{3}$ cup yoghurt
- 2 eggs
- 2 cups grated mozzarella cheese
- $\frac{1}{2}$ tsp each salt and pepper

For the chutney-mayo chicken filling:

- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup chutney
- 2 cups rotisserie chicken, shredded
- $\frac{1}{3}$ cup roughly chopped peppadew
- 4 tbsp finely chopped chives, plus extra for the garnish

Serving suggestion:

Fresh salad

METHOD

1. Preheat the oven to 180°C. Line a large baking tray (39x27cm) with greaseproof paper.

For the rice layer:

2. Add the Spekko Royal Umbrella Jasmine Rice to 2 cups of salted water in a medium pot. Bring to the boil, uncovered. Reduce the heat to low, cover and allow to simmer for 15-20 minutes until soft. Turn off the heat and allow the rice to steam for a further 5-10 minutes. Remove the lid, loosen the rice slightly with a fork and allow to cool.
3. Add the yoghurt, eggs and 1 cup of mozzarella cheese to the cooled rice and mix to combine. Season to taste with salt and pepper.
4. Spoon the rice mixture onto the greaseproof paper on the baking tray and press flatly to form a thin base, about 1-2cm thick. Par-bake the rice until slightly golden and the cheese has melted, about 20-25 minutes. Allow to cool slightly.

For the chutney-mayo chicken filling:

5. Whisk together the mayonnaise and chutney in a large bowl and stir through the shredded rotisserie chicken, chopped peppadew, chives and 1 cup of mozzarella cheese. Mix to combine and season to taste with salt and pepper.

A decorative border of various food icons in a simple, hand-drawn style, including items like pizza, burgers, mushrooms, and vegetables, surrounds the central text.

To assemble:

6. Spoon the chutney-mayo chicken filling onto the rice base, pressing firmly. Tightly roll from the one end of the rice square to form a roll, using the greaseproof paper to assist.
7. Bake the roll-up for 20-25 minutes until crispy and golden all over.
8. Garnish with chopped chives. Serve the chutney-mayo chicken roll-up with a fresh side salad and ENJOY!