

rice-CRUSTED BUTTER CHICKEN PIZZA

Serves 2

INGREDIENTS

- 1 cup Spekko Long Grain Parboiled White Rice
- $\frac{2}{3}$ cup yoghurt
- 2 eggs
- 2 cups grated mozzarella cheese
- $\frac{1}{4}$ tsp salt

Serving suggestion:

- Leftover butter chicken curry
- Yoghurt
- Fresh Coriander
- Red onion, sliced

METHOD

1. Preheat the oven to 180°C and line a baking tray with baking paper.
2. Cook the Spekko Long Grain Parboiled White Rice in 4 cups of cold water with the salt and bring to the boil. Reduce to medium heat and cook for 20-25 minutes. Drain the excess water or cook until all of the water is absorbed. Once the rice has cooked, allow it to cool.
3. Combine the eggs with the yoghurt and add to the cooled rice, mix well. Add 1½ cups of the grated mozzarella cheese and stir to combine.
4. Press the mixture on the baking tray, forming a large circle-like shape. Place the rice pizza crust in the oven and bake it for about 25 minutes or until golden. Remove from the oven and allow to cool.
5. Scatter the reserved $\frac{1}{2}$ cup of cheese over the base and scoop your leftover butter chicken curry neatly on top of the cheese. Place the pizza in the oven for 10-15 minutes until the topping has heated through.
6. Remove from the oven and slide the pizza off onto a serving dish. Top the pizza with yoghurt and scatter over a generous amount of fresh coriander and sliced red onion. Using a pizza cutter, slice the pizza into slices serve and ENJOY!