

# CHEESY CHICKEN ALFREDO RICE PIE

Serves 6-8

## INGREDIENTS

### For the rice crust:

- ¾ cup Spekko Long Grain Parboiled White Rice
- ¾ cups plain yogurt
- 2 eggs
- 1½ cup grated mozzarella cheese
- ¼ tsp salt

### For the filling:

- 1½ cups mayonnaise
- 1 cups grated cheddar cheese
- 2 cloves garlic, crushed
- ½ red pepper, de-seeded, chopped
- 1 punnet mushrooms, sauteed
- 2 cups shredded rotisserie chicken, boneless, skinless
- 2 tbsp parsley, chopped
- Salt and pepper, to season

### Serving suggestion:

Leafy green salad

## METHOD

1. Preheat the oven to 180°C. Grease a 23cm springform cake tin and line the bottom with baking paper.

### For the rice crust:

2. Place the Spekko Long Grain Parboiled White Rice in a medium pot, cover with 6 cups of water and bring to a boil over high heat. Reduce to medium-heat, cover and allow to simmer for 20-25 minutes until cooked. Set aside to cool
3. Add the yoghurt, eggs and mozzarella and salt to the cooled rice and mix well.
4. Spoon the mixture into the cake tin, using a spatula to press it down evenly and up along the sides.
5. Bake for 50 minutes until lightly browned and crisp. Remove from the oven and allow to cool.

### For the filling:

6. Whisk together the mayonnaise, half of the cheddar cheese, garlic and red pepper. Stir in the mushrooms, chicken and parsley, and season to taste with salt and pepper.
7. Add the chicken alfredo filling to the cooled rice crust, top with the rest of the cheese and bake for 25-30 minutes or until the top is golden and bubbly.
8. Allow to cool slightly and set for about 10 minutes before removing it from the tin and slicing the rice pie into 6 even portions.
9. Serve a portion with a side of leafy green salad and ENJOY!