



6

SERVES/MAKES



COOKING TIME:
< 30 min



COOKING STYLE:
Stove

LANCEWOOD® ONE-POT PASTA RICE

INGREDIENTS:

- 15 ml olive oil
- 5 ml crushed garlic
- 1 onion, chopped
- 250 ml pasta rice
- 500 ml chicken stock (more if needed)
- 250 ml tomato puree
- Salt and freshly ground black pepper to taste
- Chilli flakes to taste
- 250 ml pitted green olives
- 230 g **LANCEWOOD® Medium Fat Plain Cream Cheese**
- Parsley for garnish

METHOD:

Place the oil in a pot over medium heat. Add the garlic and onions and sauté. Add the pasta rice and chicken stock and continue to cook while stirring occasionally. Cook until all liquid has been absorbed. Add the tomato puree, salt, pepper, olives, and chilli flakes. Cook over low heat for another 5-10 minutes. Stir in the **LANCEWOOD® Medium Fat Plain Cream Cheese** and cook until the cheese has melted. Serve with fresh parsley.

PRODUCTS USED:



Medium Fat Plain Cream
Cheese

ENJOY!