



Rice, Eggs and Peas

2 Portions

Ingredients

- 20g Rice, cooked as per packet instructions
- 1 whole egg, cooked
- 2 heaped tbsp peas, cooked

Method

1. Place the rice in a sieve and wash under cold water.
2. Cook rice as per packet instructions and cool under cold running water for around 5 mins. Drain and set aside.
3. Boil egg for 10 minutes. (If the egg does not have a lion stamp ensure egg yolk is fully cooked). Peel and cut in half, cut half the egg into finger pieces to serve as finger food and grate the remaining cooked egg to add to the rice and peas.
4. Steam cook the peas for 5 minutes and cool.
5. Mix together the cooked rice, peas and grated egg and mash to achieve the required texture. Add a little cooking liquid from the peas if needed to loosen the mix.
6. Serve immediately, along with some finger sized pieces of egg.