

# Tomato Basil Rice

**Season:** Autumn

**Type:** Main

**Serves:** 28 tastings

**From the garden:** Basil & garlic

**Class focus:** Mincing garlic, finely chopped (basil & onion)



<b>Equipment:</b>	<b>Ingredients:</b>
Large saucepan & lid x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Serving bowl x 5 Serving spoon x 5	¼ cup olive oil 2 cloves garlic (minced) ½ onion (finely chopped) 8 sprigs basil (leaves only, finely chopped) 2 cups jasmine rice 2 ¾ cups cold tap water 1 vegetable stock cube 5 tablespoons tomato paste 1½ teaspoons sweet paprika 2 teaspoons sugar ¾ teaspoon salt 10 grinds of pepper

## What to do:

1. Wash all the vegetables and herb.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put all the ingredients in a large saucepan over high heat, put a lid on.  
**It is important NOT to stir the rice while cooking. Doing so will cause the rice to stick to the saucepan.**
4. Bring rice to the boil, reduce heat and simmer for 16 minutes, or until water is absorbed. Remove from heat.
5. Toss gently.
6. Serve into 5 large serving bowls with a serving spoon in each.