

KEDGEREE



 Serves 4

 Prep Time 15 minutes

 Cook Time 20 minutes



INGREDIENTS

- 3 eggs
- 1 Tbsp butter
- 1 onion, diced
- 1 clove garlic, crushed
- 2 tsp curry powder
- ½ tsp turmeric
- 1 cup basmati or long-grain rice
- 2 ¼ cups water or fish stock
- 2 cups **Wattie's Frozen Baby Peas**
- 200g smoked fish, flaked

METHOD

1. Hard boil the eggs and set aside.
3. In a large saucepan, heat the butter over a medium heat. Add the onion and garlic and cook gently until the onion is soft. Add curry powder, turmeric and rice and continue cooking while stirring for 1-2 minutes.
4. Pour in the water or stock and bring to the boil. Cover the pan with a well-fitting lid. Turn down the heat to low and cook for 15 minutes. Stir through the frozen peas and continue cooking for a further 5

- ¼ cup chopped parsley
- 1 spring onion, sliced
- 1 lemon, cut into wedges

minutes, or until the rice is cooked and the liquid has evaporated. Season with salt and pepper. Stir through the smoked fish flakes and parsley.

5. Garnish with spring onion, quartered boiled eggs and lemon wedges.