



# Speedy Veggie Beany Stew with Easy Rice, Cheese and Soured Cream

**Rapid** 20 Minutes • 4 of your 5 a day • Veggie

21



Basmati Rice



Bell Pepper



Mature Cheddar  
Cheese



Mixed Beans



Cajun Spice Mix



Worcester Sauce



Vegetable Stock  
Paste



Finely Chopped  
Tomatoes with



Onion and Garlic



Soured Cream  
Baby Spinach

**Pantry Items**

Sugar

## Before you start

Our fruit and veggies need a little wash before you use them!  
Wash your hands before and after prep.

## Cooking tools

Kettle, saucepan, sieve, lid, grater and bowl.

## Ingredients

	2P	3P	4P
Basmati Rice	150g	225g	300g
Bell Pepper***	1	2	2
Mature Cheddar Cheese** 7)	60g	90g	120g
Mixed Beans	1 carton	1½ cartons	2 cartons
Cajun Spice Mix	1 sachet	1 sachet	2 sachets
Worcester Sauce 13)	½ sachet	¾ sachet	1 sachet
Vegetable Stock Paste 10)	10g	15g	20g
Finely Chopped Tomatoes with Onion and Garlic	1 carton	1½ cartons	2 cartons
Sugar*	½ tsp	¾ tsp	1 tsp
Soured Cream** 7)	75g	120g	150g
Baby Spinach**	100g	150g	150g

\*Not Included \*\*Store in the Fridge \*\*\*Based on season, the colour of your bell pepper will either be yellow, green, red or orange to guarantee you get the best quality pepper.

## Nutrition

	Per serving	Per 100g
for uncooked ingredient	649g	100g
Energy (kJ/kcal)	2900 /693	447 /107
Fat (g)	21.1	3.3
Sat. Fat (g)	11.4	1.8
Carbohydrate (g)	90.3	13.9
Sugars (g)	18.0	2.8
Protein (g)	29.6	4.6
Salt (g)	3.87	0.60

Nutrition for uncooked ingredients based on 2 person recipe.

## Allergens

7) Milk 10) Celery 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

## Contact

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## Cook the Rice

- Boil a full kettle.
- When boiling, pour the **water** into a large saucepan with  $\frac{1}{2}$  **tsp salt** on high heat. Add the **rice** and cook for 10-12 mins.
- Once cooked, drain in a sieve and pop back in the pan. Cover with a lid and leave to the side until ready to serve.



## Add the Flavour

- Add the **Cajun spice mix** and **Worcester sauce** to the pan. Cook for 30 secs.
- Stir in the **veg stock paste**, **chopped tomatoes**, **sugar** (see ingredients for amount) and **mixed beans**.
- Bring to the boil, then lower the heat and simmer until thickened, 5-6 mins.



## Prep Time

- Meanwhile, halve the **pepper** and discard the core and seeds. Chop into small chunks.
- Grate the **cheese**.
- Drain and rinse the **mixed beans** in a sieve.



## Mix It Up

- Meanwhile, pour the **soured cream** into a small bowl.
- Add a pinch of **salt** and **pepper**. Mix together well.



## Start the Stew

- Heat a drizzle of **oil** in a large saucepan on medium-high heat.
- Once cooked, add the **pepper** and cook, stirring, for 3 mins.



## Finish and Serve

- Stir the **spinach** into the **stew** a handful at a time until wilted and piping hot, 2-3 mins.
- Fluff up the **rice** with a fork, then share between your bowls.
- Top with the **veggie stew**, a dollop of **soured cream** and a sprinkle of **cheese**.

Enjoy!