

WHAT-EVER-YOU'VE-GOT RICE PATTIES

Servings 30 | Prep Time 10 mins | Total Time 30 mins



INGREDIENTS

- 3 cups cooked white or brown rice (about 1 cup uncooked)
- 1 cup leftover roast meat / shredded chicken / cooked bacon / diced ham
- ½ tablespoon olive oil
- 1 cup finely diced or grated vegetables of choice
- 3 spring onions stalks (green tops only)
- 1 ½ cups grated mozzarella cheese
- 3 eggs

METHOD

1. Preheat the oven to 190°C and grease/oil 12 pan muffin tray (or two 6 pan muffin trays).
2. Finely chop the meat and the vegetables. Make sure the meat is already cooked, if using uncooked bacon, etc.)
3. In a large bowl add the cooked rice, meat, vegetables, spring onions, eggs, about 1 cup of cheese and mix well.
4. Spoon mixture into the trays. Top with remaining cheese.
5. Place in the oven for 15 minutes until the tops turn golden brown.
6. Let them sit in the trays for a few minutes before removing to rack to cool. Use a knife to work around the edges of the rice patties to make removing them easier.