# Neapolitan Rice

**(just another way to cook rice …)**

**Ingredients:**

15 mL margarine

½ onion, chopped fine

1 can -284 mL sliced mushrooms, drained (optional)

175 mL rice, uncooked

½ package frozen chopped spinach, thawed and drained

1 Can -398 mL tomatoes, diced (with juice)

125 mL water

5 mL chicken stock or 1 package

2 mL salt

1 mL dried basil

Dash pepper

125 mL grated cheddar cheese

**Method:**

1. Preheat oven to 350 F. Grease casserole dish or square pan.
2. Drain mushrooms; set aside. Unwrap spinach, place in glass dish and microwave for 3 minutes. Drain, rinse with cold water so you are able to handle and squeeze out excess moisture.
3. In a large pot (= sauce pan) melt margarine; cook onions until softened.
4. If using, add mushrooms and cook for 5 minutes, stirring occasionally.
5. Stir in the rest of the ingredients **EXCEPT** the cheese. Bring to a boil, stirring occasionally and breaking up the pieces of tomato with wooden spoon.
6. Reduce heat to low and simmer covered for 10 minutes. DO NOT PEEK.
7. Stir in grated cheese and transfer to greased casserole dish. Bake covered in oven for 30 minutes.