



Slow Cooker Rice and Mushroom Casserole

Serves 8

Ingredients:

- 3tbsp butter
- 450g mushrooms, sliced
- 1 onion, chopped
- 2 garlic cloves, minced
- ½ tsp dried thyme
- 2 cups rice
- 1l vegetable stock
- salt and pepper, to taste

Method:

1. Add 2 tablespoons of butter to the frying pan
2. Add mushrooms and cook for about 10 minutes
3. Put mushrooms in the slow cooker
4. Put the rest of the butter into the same pan and add onions
5. Add thyme and season with salt and pepper
6. Fry for about 5 minutes, until starting to brown
7. Add garlic and fry for a further minute
8. Put the onions in the slow cooker
9. Add rice and stock
10. Cook on high for 2 hours

