

## KEDGERIE

### INGREDIENTS                      Serves 2

150g Rice

½ Onion

Peas (cooked)

Sweetcorn (cooked)

Smoked Fish (cooked)

1tsp Chopped Capers

1 heaped tsp medium curry powder

Butter

1 Boiled egg – chopped

Oregano

### Method

1. Cover fish with water and cook for approximately 5 minutes.
2. Drain water into jug and add enough to double weight of rice (approx. 300 ml)
3. Melt the butter in a pan and fry the onion until soft.
4. Add the curry powder to the pan and stir.
5. Pour water into the frying pan and add the rice and cook through.
6. Drain any excess water then add the rest of the ingredients.