One-Pot Mince and Rice



Smoky bacon, basmati and a handful of feta, all brought together in one pan.

SERVES 4 / HOB

Prep 10 min · Cook about 20 min · Rest 5 min

Ingredients

FOR THE PAN

3 tbsp olive oil, divided
1 onion, thinly sliced
2 garlic cloves, sliced
100 g streaky bacon, in strips
500 g beef or lamb mince
1 stock cube, crumbled
2 tbsp balsamic glaze
1 cup uncooked basmati rice
2 cups chicken, beef or vegetable stock
100 g spinach
Salt, to taste

TO SERVE

100 g feta, crumbled
1 flatbread, warmed and torn

At the stove

1. Season the mince
Mix the mince with the stock cube and balsamic glaze.

2. Brown the base
Soften onion and garlic in 2 tbsp oil. Brown the bacon, then the mince. Add reserved oil if needed.

3. Cover the rice
Stir in rice, add stock and bring to the boil. Cover and turn the heat to its lowest setting for 8 minutes.

4. Rest and finish
Rest off the heat, covered, for 5 minutes. Check the rice is tender. Fold in spinach to wilt. Add feta and serve with flatbread.

KOOK'S SECRET

Leave the lid on while the rice rests. Those five minutes of steam help the grains finish cooking evenly.

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The full method

01 **Season the mince**

Crumble the stock cube finely over the raw mince. Add the balsamic glaze and mix well, breaking up any lumps of stock cube.

02 **Build the base**

Heat 2 tbsp olive oil in a large, lidded pan over medium heat. Soften the onion and garlic with a pinch of salt. Add the bacon and cook for 4–5 minutes, until browned.

03 **Brown the mince**

Add the seasoned mince. Break it up with a wooden spoon and let it brown and cook through. Use a little of the reserved oil if the pan looks dry.

04 **Simmer, then rest**

Stir the raw rice through the mince. Pour in the stock and bring to the boil. Cover tightly, turn the heat to its lowest setting and cook for 8 minutes. Take off the heat and rest, covered, for 5 minutes.

05 **Taste a grain and finish**

If the rice is still firm, add a splash of water and cook gently, covered, for a few more minutes. When tender, fold in the spinach until wilted. Taste for salt, scatter over the feta and serve with warm flatbread.

FROM THE SAME SHELF

Making the flatbread yourself? Naan Bread, Free Recipe Card No. 002, is a good match for scooping up the last of the mince.