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Basmati Tomatoed Spiced Rice with Spinach, Mushroom & Cheese

This is a beautiful dish. I say this because it looks wonderful, and has the most amazing of flavours. It is easy to prepare and is one of my favourite rice dishes. I sometimes make enough for 2 days, as it comes in handy if you're too busy to cook daily, and it keeps well in the fridge in an air-tight container. It is a kind of fusion,

with both Greek and Indian notes. Try it and enjoy the sublime combination of aromatic taste, texture and colour, all combined to make a great dish with little effort. Enjoy !

INGREDIENTS

2 cups basmati rice – washed, boiled, drained, and then set it aside

olive oil for frying

3 cups of sliced mushrooms

2 cloves garlic, finely chopped

1 medium red onion, finely chopped

2 cups spinach (I used frozen, and thawed it)

¼ tsp curry powder

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1/8 tsp cardamom powder

to 2 Tbsp tomato paste

salt to taste

'Decadent White' cheeselet from [Midas Fine Art Cheeses](#) (or any other vegan white cheese of your choice), cut into squares (around 70g /2.5 oz of cheese)

METHOD

1. First, pre-boil your rice according to packet instructions.
2. Meanwhile, fry your onion in a wok (or equivalent), add in your mushrooms and garlic, and stir. When the mushrooms wilt, add in your spices and salt.
3. Now stir in your tomato paste, and lower the heat. Mix frequently for the next ten minutes.
4. Next, add in your spinach (put through a sieve to remove excess water if using frozen spinach, as it carries lots of water).
5. Mix well, and finally add your rice. Mix well again, and serve hot with your cheese.



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PLEASE SCROLL DOWN TO THE COMMENT BOX AT THE BOTTOM OF THIS PAGE TO LEAVE YOUR COMMENT ON THIS RECIPE. THANK YOU.

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Mature-Style Golden Cheddar . . . has arrived !!

Double Devilled Choc N Orange Mousse Cheesecake



11 COMMENTS





Janet

August 28, 2014 at 4:46 pm

Hi Miriam. This looks delicious and I am eager to make it. When you say 1/2 cheeselet, I am not sure what that is. Could you tell me how much white cheese to use in cups, ounces or pounds?

Thanks.....Jan

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Miriam

September 2, 2014 at 8:10 pm

1 cup should do the job Janet.



Steve Lasso

September 29, 2014 at 4:02 am

This sounds so good! We will share it on Pinterest!



Miriam

October 4, 2014 at 9:36 am

Hi Steve, sure thing.



Justin

October 12, 2014 at 2:06 am

Hi Miriam,

Would you be able to post an updated step-by-step recipe for your mozzarella?

I've had two failed attempts and not sure what I'm doing wrong.

I doubled the agar to 4TBSP as per your update (book says 2), but the cheese did not set. I cooked for **1** approx. 5 minutes, it was very thick, however did not thicken any more upon chilling overnight. Definitely **Share** not hard enough to grate.

ried re-cooking it and adding a but more agar, but I think I cooked to long and the oil split from the cheese.

would really love this recipe to work. I find this recipe confusing, and you are left with a lot of leftover thick appy cream and vegan cream. Be nice if the recipe was exact to what you need with no leftovers 😊

nother question, would Carrageenan work in this? I heard it doesn't need to be heated as much to activate s agar.

ongrats on the cheese business!! Wish we could get them in Australia!



Miriam

October 18, 2014 at 11:55 am

Justin Hi. `Make your happy milk as follows 1 and a half cups of cashew nuts blend them with 2 cups of water (forget the vegan cream and happy milk recipe) be sure to blend these into the consistency of single cream. Then follow the recipe as per the book. If you are going to use carrageenan use the amount suggested in the book of agar and use 50% of each powder ie 50% agar and 50% carrageenan. Hope this works for you (slightly reduce the amount of oil and be sure to stir well on a low heat) – let me know how this works for you! 😊



Kyriakos

October 25, 2014 at 3:55 pm

this is just an incredible recipe!!! what about the mushrooms? Matters the kind?



Nancy @ imadethisdish

February 4, 2015 at 1:12 pm

Hi Miriam,

I am new to your blog. Really love those tasty recipes that you share with readers. Thank you for your contribution!

This dish sounds absolutely delicious! It reminds me of fried rice, but not yet fried, just slightly mixing hot components together. YUM! I love spinach, rice, mushroom.... Will give this dish a try for sure! Thanks again.



Miriam

February 10, 2015 at 12:44 pm

Hope you enjoy it Nancy ! 😊



Nina

February 11, 2016 at 3:08 pm

Dear Miriam,

this is the most delicious rice dish ever! And I say that as someone who is potato-addicted and needs to be persuaded (by my husband) to cook a rice meal. My husband by the way decided that your rice dish has to be a weekly meal from now on. – I would have never thought that spinach and rice go together. You really have a golden hand mixing fine ingredients together that are easy to get (since very recently we can buy vegan cheese in our next supermarket – there is some progress from a vegan perspective). Thanks again and best regards.



Miriam

February 15, 2016 at 5:10 pm

What a lovely review and feedback from you Nina, many thanks. You will find that you will enjoy most of my rice dishes here on my blog, so don't hesitate to try others in time. Best wishes your way and I look forward to your future comments on my blog !

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