



Beef porridge with egg

NIBBLEDISH CONTRIBUTOR

Ingredients

- Rice (cooked or raw) - Ground beef - 1 egg - scallions and/or parsley

Instructions

1. Make porridge from cooked or uncooked rice 2. Mix ground beef with water to make slurry, this prevents clumps from forming (omit if you like lumps!) 3. Add beef to boiling porridge and stir 4. Boil at low heat until beef is cooked and another 5-10 minutes 5. Stir in beaten egg and remove from heat 6. Allow residual heat to finish cooking the egg 7. Season with salt and pepper to taste 8. Serve with chopped scallions or parsley I usually do not add much salt and pepper, preferring to eat this with lashings of Maggie seasoning.