



SUMMER RICE CAKE

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 2 cups white rice
2. 2 carrots, finely grated
3. 3tbsp canned sweet corn
4. 2 eggs
5. salt
6. black pepper
7. 1 tbsp fresh parsley
8. 2 tbsp olive oil
9. 2 tbsp all-purpose flour
10. 1 tsp garlic powder

Instructions

Boil the rice until tender. Strain it from the water and let it dry about 30 minutes.

Preheat oven to 375°F.

Pour the rice in a large mixing bowl, add all remaining ingredients without the olive oil and the flour. Mix well. Brush the baking pan with the oil, sprinkle with the flour and transfer the rice mix in it. Brush even the top of the mix with olive oil. Cook about 30 minutes.

It can be eaten cold as an appetizer or warm as a main dish.