



# Oven rice and potatoes aka south romanian dish

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 2 small onions
- 2 medium carrots
- 5- 6 medium potatoes
- 200g rice
- a small can of whole tomatoes in tomato juice
- dill, basil, mint
- salt and pepper
- vegetable oil
- 500ml hot water

## Instructions

- chop the onions finely and grate the carrots
- in 2 tbs of oil fry the above, adding 50ml water
- when softened, salt and pepper, add the rice and stir until the rest of the water evaporates, and put aside
- meanwhile peel the potatoes and cut them in round slices, lengthwise
- in a jena bowl or any oven pan, cover the base with 1-2 tbs oil then put one layer of potatoes then the whole rice onion carrot mixture then cover with another layer of potatoes
- chop the tomatoes and cover the potatoes and pour the tomato juice over the whole dish.
- pour the hot water so it covers all the ingredients
- add basil mint dill oregano or any other greenie

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- put some more pepper and a little bit of salt
  - keep in the over at a medium small heat for 1:30hr, until the rise is soft and fluff and the potatoes are soft