



Kinda Kedgeree Brekkie

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

- 1 trout fillet, cooked and flaked
- 100g canned salmon, flaked
- 2 boiled eggs, quartered
- 2 spring onions, chopped
- 2 tomatoes, diced
- 150g basmati rice
- 250ml hot veggie stock
- Juice of 1 small lemon
- Handful of fresh coriander
- 1/2 tsp cumin
- 1/2 tsp turmeric
- 1/2 tsp ginger
- 1/4 tsp nutmeg

Instructions

1. Heat the cumin, turmeric, ginger and nutmeg into a saucepan. Add the rice, tossing quickly to coat.
2. Pour in the stock, bringing to the boil. Turn down, part cover and leave to simmer for about 15 minutes.
3. In the last 5 minutes, tip in the fish, spring onions, tomatoes and coriander to

warm through.

4. Stir through the lemon juice, divide onto two plates and sit the egg quarters on top.