



## **Johnny Pizza Baked Rice**

### **Makes 4 Servings**

1 Cup Jasmine Rice  
1 Tbsp Johnny Pizza  
1 Tbsp Canola or Olive oil  
1 Cup Chicken Stock/Broth  
1 Pint Grape Tomatoes  
3 Cups, Packed, Spinach  
8 Mushrooms, Sliced  
4-5 Pepperocinis, Sliced

### **Preparation:**

Preheat the oven t 350°.

In a medium sauté pan heat the oil till hot. Add the cup of rice and stir frequently until the rice has lost the opaque quality and is slightly toasted. Remove rice and place in a baking dish sprayed lightly with cooking spray. Add the grape tomatoes, mushroom and Johnny pizza to the rice. Return sauté pan to stove and heat the broth to boiling. Add that on top of rice mixture and stir to combine. Cover tightly with foil and bake for 30 minutes. Remove and carefully lift foil and add the spinach. Re-cover with the foil and allow it to sit for 15

minutes. Remove foil and stir to combine. This is super simple and sooo delicious!

I served this with Johnny Pizza Baked Chicken. Finished it off with a little balsamic glaze. Mmmmmmmm....

Enjoy!