

# Creamy Red Rice & Cauliflower Casserole

*with Spinach & Rosemary*

**PREP TIME:** 15 minutes

**COOK TIME:** 35-45 minutes

**SERVINGS:** 2

This gourmet casserole gets its hearty character from a duo of vegetables—earthy-sweet roasted cauliflower and sautéed spinach—and a medley of rice varieties, including striking, nutty red. The toothsome rice finds delightfully creamy contrast in fontina cheese, melted in while the grains are still hot. Before melding it all in the oven, we're mixing in fresh rosemary and briny capers, then topping off the casserole with breadcrumbs for a layer of toasty crunch.



## BLUE APRON WINE PAIRING:

Uvaggio Montagna Nera  
Red Wine, 2015

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## Ingredients



1 cup  
RED RICE BLEND



3 oz  
FONTINA CHEESE



4 oz  
SPINACH



2 cloves  
GARLIC



2  
SCALLIONS



1 head  
CAULIFLOWER



1 bunch  
ROSEMARY

## KNICK KNACKS:



2 Tbsp  
BUTTER



1 1/2 Tbsp  
CAPERS



1/4 tsp  
CRUSHED RED  
PEPPER FLAKES



1/3 cup  
PANKO  
BREADCRUMBS



2 Tbsp  
GRATED  
PARMESAN  
CHEESE



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## 1 Prepare the ingredients:

- ☐ Preheat the oven to 475°F.
- ☐ Wash and dry the fresh produce.
- ☐ Heat a large pot of salted water to boiling on high.
- ☐ Grate the fontina cheese (discarding any rind).
- ☐ Cut out and discard the cauliflower core; cut the head into bite-sized florets.
- ☐ Peel and roughly chop the garlic.
- ☐ Cut off and discard the root ends of the scallions; thinly slice, separating the white bottoms and green tops.
- ☐ Pick the rosemary leaves off the stems; discard the stems and roughly chop the leaves.



## 2 Cook the rice:

- ☐ Add the **rice** to the pot of boiling water. Cook, uncovered, 25 to 27 minutes, or until tender. Drain thoroughly and return to the pot.
- ☐ Off the heat, add the **butter** and **half the fontina cheese**. Stir to thoroughly combine. Season with salt and pepper to taste.

## 3 Roast the cauliflower:

- ☐ While the rice cooks, place the **cauliflower** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat.
- ☐ Arrange in a single, even layer and roast 17 to 19 minutes, or until lightly browned and tender when pierced with a fork.
- ☐ Remove from the oven, leaving the oven on. Set aside in a warm place.



## 4 Cook the spinach:

- ☐ Once the rice has cooked for about 15 minutes, in a medium pan (nonstick, if you have one), heat 2 teaspoons of olive oil on medium-high until hot.
- ☐ Add the **garlic** and **white bottoms of the scallions**; season with salt and pepper. Cook, stirring constantly, 30 seconds to 1 minute, or until fragrant.
- ☐ Add the **spinach** and **as much of the red pepper flakes as you'd like**, depending on how spicy you'd like the dish to be; season with salt and pepper. Cook, stirring frequently, 2 to 3 minutes, or until wilted. Remove from heat.

## 5 Assemble the casserole:

- ☐ Add the **roasted cauliflower**, **cooked spinach**, **capers** and **as much of the rosemary as you'd like** to the pot of **cooked rice**. Stir to thoroughly combine and season with salt and pepper to taste.
- ☐ Transfer the mixture to a baking dish. Evenly top with the **breadcrumbs**, **parmesan cheese** and **remaining fontina cheese**.



## 6 Bake the casserole & plate your dish:

- ☐ Place the **casserole** in the oven and bake 10 to 11 minutes, or until browned and the cheese has melted. Remove from the oven and let stand 2 minutes before serving.
- ☐ Divide the casserole between 2 dishes. Garnish with the **green tops of the scallions**. Enjoy!