

### **Curried Rice, Leek and Pine Nut Bake**

Adapted from Crazy for Casseroles by James Villas

1 cup long grain white rice

¼ cup pine nuts

3 Tablespoons butter or olive oil

3 leeks (white and lightest green parts only), washed well, diced

1 teaspoon curry powder

2 cups chicken broth

S & P to taste

Preheat oven to 350 degrees. Butter a 1.5 quart casserole and set aside. In a shallow baking pan, spread out the rice and nuts, place in the oven, toast, stirring a few times, til golden, 8 to 10 minutes, and set aside. In a large skillet, melt the butter over moderate heat, add the leeks, and stir til softened, about 5 minutes. Transfer to a heavy saucepan, add the toasted rice and nuts, curry powder, and broth, season with S & P, and bring to a boil. Transfer contents of pan to the prepared casserole and bake til the rice as absorbed all the liquid and is tender, about 30 minutes. Serves 4-6.