Savoury rice breakfast porridge with kūmara and spinach

NZB-0904 · Savoury breakfasts · Warm · 10 children

INGREDIENTS

rice · 230 g

water · 1300 mL

canola oil · 12 mL

kūmara · 190 g

spinach · 190 g

Prepared produce weights are edible weights. Adjust portions and textures for the individual child.



Illustrative family serving; produce varies by recipe.

PREPARATION

1. Peel and dice kūmara, then steam until spoon-soft and mash.
2. Remove coarse stems. Finely chop spinach, cook until soft and drain well.
3. Simmer rice in water until the grains are very soft and the mixture is spoonable. Stir in oil and cooked vegetables, reheat through and serve promptly.
4. Divide the finished batch into 10 starting portions. Adjust texture and portion for the individual child.

SERVING TEXTURE

Serve soft, manageable pieces or a moist mash. Seat and supervise children while eating. Use each child's feeding plan where applicable.

ALLERGEN CHECK

Check labels and cross-contact. Verify product labels, substitutions, individual plans and cross-contact controls.

SHARED INGREDIENTS

rice, canola oil, kūmara, spinach

Approx. preparation 15–20 min + an extra 10-minute serving allowance. Cooking time varies. Estimates are not kitchen-tested.

Provisional batch for 10 children aged 3–5. Recipe review copy. Check individual allergy, nutrition, feeding and food safety plans. Cost estimate pending verification.