

## **Layered Rice Pesto and Pepper Bake**

### **Ingredients**

3 cups cooked rice  
1 and 3/4 cups shredded Parmesan cheese (divided use)  
Salt and pepper, to taste  
1/2 cup prepared basil pesto sauce (divided use)  
4 ounces crumbled goat cheese (divided use)  
10 ounces roasted red peppers (drain, pat dry and chop) (divided use)

### **Instructions**

Preheat oven to 400 degrees.

Combine rice, 1 and a 1/2 cups Parmesan cheese, salt and pepper in a medium size bowl.  
Spray a 24 cm (9 and 1/2") pie plate with nonstick vegetable spray.  
Place half of rice mixture in bottom of prepared dish. Pat down well.  
Spread half of pesto evenly over rice and sprinkle with half of goat cheese.  
Layer half of red peppers over goat cheese.  
Repeat above layers. Sprinkle remaining 1/4 cup Parmesan cheese over top.  
Assemble the Miracle Baker (no need to grease the Miracle Baker) and gently push it into the recipe.  
Bake 12 to 15 minutes in preheated oven. When the baking is done, let it sit for just few minutes, and then run a paring knife along the walls and into the corners of the Miracle Baker and gently pull it out by the handles of part one.

Serve with a green salad, french bread or tortilla corn chips. Enjoy!

This recipe freezes very well.

Recipe source: Fort Collins Coloradoan, January 21, 2008