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Instructions:

Cube the peppers, the beans, the carrots and the celeriac and boil in salted water until tender yet firm to the bite.

Skin the tomatoes, deseed and chop into small cubes.

Finely slice the onion and the chilli pepper and gently fry in butter. Then take the pan off the hob and add 100 g grated cheese.

Boil the rice until al dente in the vegetable stock.

Meanwhile sauté the pheasant fillets in butter and season with salt and pepper.

Then mix the onion, the chilli pepper, the vegetables, the cubed tomatoes, the peas and the rice together on low heat. Adjust the seasoning with paprika powder and salt and pepper.

Serve the pheasant with the vegetables and garnish with some cheese and rocket.

Serves:

4 people

Recipe type:

Main course

Difficulty:

3.5
