



Halal Chicken & Rice (NYC style)

NIBBLEDISH CONTRIBUTOR

Ingredients

For Tzatziki Sauce

- 2 Plain yogurt
- 2 Cloves of garlic
- 2 Cucumbers (peeled, seeded, diced)
- 1 tbsp red wine vinegar
- 1 Lemon
- Olive oil, dill

For Chicken and Rice (Serves 2-3)

- Boneless chicken thighs (1 package - 6pcs)
- Basmati rice
- Ginger (fresh, 1/2 tbsp finely chopped)
- 1 Tomatoes (vine-ripe, sliced into eights)
- 1 Tomato juice (small can)
- 1 Onion (white or yellow, large strips)
- Iceberg Lettuce (
- 2 Cloves of garlic
- Cumin, curry, salt, pepper, paprika, tabasco and olive oil

Instructions

For Tzatziki sauce

1. Mix olive oil, garlic, dill, vinegar, cucumbers and lemon juice into food processor and blend until smooth.
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2. Add olive oil mixture into yogurt and mix.

For Chicken and Rice (Serves 2-3)

1. Cook rice (in pot or rice cooker. you can also add in saffron to flavor the rice)

2. Heat wok while washing and slicing chicken into strips, rub with olive oil and sprinkle salt + pepper.

3. Coat wok with olive oil and add chicken. When chicken starts to whiten, add onions, 3 tbsp cumin, 3 tbsp curry powder, 1 tbsp paprika and tomato juice and cook for 10min.

4. Add about 10 dashes of tabasco sauce and leave on medium heat for 15 min covered.

5. Make a bed of rice, and cover half with the chicken and sauce. Place lettuce and tomatoes, and generously drizzle tzatziki sauce over everything. You can add a couple dashes of Chipotle Tabasco if you like your food spicier than most.

Enjoy!