



# Curry of Chicken With Rice

NIBBLEDISH CONTRIBUTOR

## Ingredients

- 1 / 2 chicken breast cut.
- 1 onion.
- 1 apple.
- 1 lemon juice.
- 2 spoonfuls of raisins.
- 2 tablespoons almond fillets or pine nuts.
- 2 1/2 cups of water.
- 1 cup of round rice.
- Salt.
- Curry.
- Olive oil.

## Instructions

1. Boil the chicken in water with the lemon juice and some salt until it is tender.
2. Finely chop the onion and poach in a skillet with a little olive oil. When it are transparent, add the apple peeled and cut into cubes and stir.
3. After a couple of minutes, add rice, raisins and almonds. Then the curry.
4. Fry lightly a few minutes. Add the chicken and raise the fire to boil, stirring every few seconds. Try salt and rectify if necessary.
5. When the soup begins to boil, lower the heat to maintain a slight boil until rice is ready (20 minutes). If the surface of the grains are tough, let it rest covered the skillet a few minutes.