



One Pot Lightly Spiced Chicken with Basmati Rice

NIBBLEDISH CONTRIBUTOR

Ingredients

For 2:

2 chicken fillets, sliced into thin strips
Half a yellow pepper, chopped
Half a red pepper, chopped
Half an onion, chopped
150g basmati rice
500ml chicken stock
2 tbsp soy sauce
1 tbsp honey
1 tsp brown sugar
turmeric
cinnamon
nutmeg
cumin
cardonom

Instructions

- 1) Marinate the chicken in the soy sauce, honey and sugar.
- 2) Fry the onion in a deep pan. Add all of the spices and the rice, tossing for a few minutes to coat it all.
- 3) Add the chicken stock and bring to the boil.
- 4) Turn the heat right down and sit the chicken pieces on top. Cover with a lid and leave to simmer for about 20-25 minutes until the chicken is cooked and the stock absorbed.

5) In the last 5-10 minutes, add the pepper to heat through before serving.