



Moroccan Chicken with Saffron Macadamia Rice & Passionfruit Yoghurt Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

-4 cups of Arborio Rice -500 mls of Chicken Stock -1 cup of Water -Pinch of Saffron Strands -1 scoop of Macadamia Nuts -8 Chicken Thigh Fillets, no skin and no bones. -1 Large 500 gram Tub of Natural Greek Style Yoghurt -2 large Passionfruit or 4 small ones -1 clove of Garlic finely chopped -Salt & Pepper -Moroccan Spice Mix, you can pick that up at any good Indian or Asian Grocer

Instructions

Sprinkle the Moroccan spice mix all over the thigh fillets an hour before your ready to cook and allow to marinate covered in the fridge. Your ready to cook. Preheat your oven to 150 degrees. Place your Macadamias in an oven proof dish and toast in the oven. Keep an eye on them you want them toasted, not burnt. I hate nuts with even little burnt bits on the edges. Grab your rice cooker, then add the rice, 500 mls of chicken stock, a cup of water, saffron strands, then give it a good stir, pop the lid on and set to cook. On to the chicken. Fry the thigh fillets on medium to high heat in a fry pan with a little olive oil. Just browned on both sides. Then place them on an oven tray until they are all done. We are not looking for them to be completely cooked through as we are going to finish them off in the oven. Don't forget to check on your Macadamias. When they are toasted, pull them out and keep aside. Pop your thigh fillets in the oven and allow to cook for another 10 to 15 Min's in the oven. Now for the sauce. I used about a 2 thirds of the tub of yogurt. Put the yogurt into a bowl and add the garlic. Drain the juices from the passionfruit through a fine sieve and add the juice to the yogurt, no pits please. Lastly a good pinch of salt, a good grind of pepper and mix well. Your done. Lastly give your rice a good stir and add salt & pepper to taste, then stir through the macadamia nuts. By now your chicken fillets should be cooked through. To assemble, place a good mound of rice in the centre of the plate, top with 2 cooked chicken fillets

and dollop with the passionfruit yogurt sauce. Heaven, I'm in heaven. I hope you all enjoy the new recipe I have created?