



OFS COOKING AT HOME

(with Lina)

Recipe

Chicken with Rice and Vegetables



For # people

6-8 servings



Cooking time

50 minutes

Ingredients:

- 2 chicken breast boneless skinless
- 1 cup of Basmati rice
- 1 1/2 cups of water
- 1 cup of whole kernel corn
- 1 cup of green peas frozen
- 1 cup of sliced white mushroom
- 1 cup sliced carrots
- 1 diced sweet red pepper
- 1/2 teaspoon salt
- 1 tablespoon of curry
- 1/2 tablespoon of paprika
- 1/2 tablespoon of Monteria chicken spices
- 2 tablespoon soy sauce
- 2 tablespoon Appel sider vinegar
- 2 tablespoon light olive oil
- 1/4 cup of vegetable oil

Directions:

- Cut chicken breast to small pieces (cubic)
- Put the small chicken pieces in a bowl and marinate for 15 minutes with light olive oil, apple cider vinegar, and soy sauce, salt, curry, paprika and Montreal chicken spice.
- Cut the red pepper to small pieces and cut the carrots to thin slices
- Cut the mushrooms to thin slices
- In a big pot, put the vegetable oil and cook the marinated chicken for 15 minutes until it comes golden
- Add all the vegetables to the pot and mix it well
- Rinse the rice well until the water comes clear and add it to the pot
- Add 1 1/2 cups of water and mix all well
- Turn on the heat to a high temperature until the mix starts boiling
- Keep cooking in a very low temperature until the rice is cooked (15-20 minutes)
- Turn off the heat and cover the pot with kitchen towel for 10 minutes to absorb the steam
- Open the pot and mix the rice gently
- Place in a flat plate and serve it with salad.
- Please note that each 1 cup of Basmati rice needs 1 1/2 cups of water.

ENJOY!!