

Baharat Spiced Chicken with Rice



Prep Time:
15 minutes



Total Time:
35 minutes



Serves:
Serves 4 - 5

About the Recipe

This hearty and flavourful dish combines the aromatic flavours of Baharat spice with tender chicken and fluffy rice. It's a perfect meal to satisfy your taste buds and feed a crowd.



METHOD

1. In a large bowl, combine the chicken pieces with baharat spice blend, ground cumin, ground coriander, paprika, turmeric, salt, and black pepper. Mix well to coat the chicken evenly.
2. Heat olive oil in a large, deep pan or skillet over medium heat. Add the chopped onion and minced garlic. Sauté until the onion turns golden brown and fragrant. Then add the red pepper.
3. Add the seasoned chicken pieces to the pan and cook until they are lightly browned on all sides.
4. Stir in the basmati rice and coat it well with the spices and chicken. Cook for a couple of minutes to toast the rice.
5. Pour in the chicken broth and bring the mixture to a boil. Reduce the heat to low, cover the pan, and let it simmer for about 15-20 minutes, or until the rice is cooked and fluffy.
6. Once the rice is cooked, remove the pan from the heat and let it sit, covered, for another 5 minutes to allow the flavors to meld together.

INGREDIENTS

500g boneless chicken breasts, cut into bite-sized pieces
2 cups basmati rice
1 large onion, finely chopped
1 red pepper, finely chopped
3 cloves garlic, minced
2 tsp baharat spice blend
Salt and black pepper to taste
2 tablespoons olive oil
2 cups chicken broth
Fresh coriander leaves, for garnish