



Spanish Chicken Rice (OP W)

Serving: 1

Non Veg

Ingredients

- 1. Chicken - 100 gm
- 2. Brown rice - 3 tbsp (raw)
- 3. Black pepper - as per taste (coarsely grounded)
- 4. Garlic -2cloves (crushed)
- 5. Onion - 2 tbsp (chopped)
- 6. Paprika-1tsp
- 7. Tomatoes -2 tbsp gm
- 8. Chicken broth - 1 cup
- 9. Olives -2 to3 to garnish
- 10. oil - $\frac{1}{2}$ tsp
- 11. salt to taste

Preparation Method

- 1. Preheat oven to 350 degree F. heat oil in a cooking pan
- 2. Spread chicken all over the pan and add salt and black pepper to it and cook ,until light brown on both sides. Cover chicken with foil and bake chicken 10-12 mins
- 3. Meanwhile,cook green peppers, garlic, and onions about 5 mins or until vegetables are tender ,stirring occasionally. Stir in paprika and cook 30 seconds
- 4. Add tomatoes with their juice ,broth and brown rice, cover and simmer 10 mins. Spoon the rice mixture into the baking dish