

Spiced Yogurt Chicken with Toasted Vermicelli Rice

A delightful blend of Chicken in a creamy Spiced Yogurt sauce, served with fluffy Toasted Vermicelli Rice.



Before you start

Please wash your hands and rinse all fresh fruits and vegetables prior to cooking

What you'll need

Oil, Salt, Black pepper, Cooking pot, Measuring jug, Chopping board, Knife, Cooking pot and Bowl.

Ingredients (2 persons)

-  Vermicelli Rice 30GR
-  Basmati Rice 150GR
-  Water 400ML
-  Chicken Breast Cubes 320GR
-  Pearl Onion 60GR
-  Garlic 7GR
-  Mint Leaves 7GR
-  Fresh Lemon 120GR
-  Arabic Spice 2GR
-  Cloves 0GR
-  Home Made Vegetable Stock 180ML
-  Yoghurt Full Fat 150GR
-  Corn Starch 6GR

Method



Cook the Rice

Rinse **rice** until water runs clear. Toast **vermicelli** in **oil** until golden, mix in **rice**, add **water**, boil briefly, then simmer covered on low for 12 minutes.



Make the Sauce

Mix remaining **vegetable stock**, **yogurt**, **lemon juice**, and **cornstarch** into a smooth **sauce**.



Prep the Ingredients

Peel and finely chop the **garlic**. Peel the **pearl onion**. Separately, pick and finely chop the **mint leaves**.



Final Touches

Gradually add the **yogurt sauce** to the **chicken**, stirring on a simmer for 3-6 minutes until thickened; incorporate **mint leaves**.



Sauté the Chicken

In a pan with **olive oil** over medium heat, season and cook **chicken** until golden, add **onions** and **garlic**, then **Arabic spice** and half the **vegetable stock**, simmering for 5-7 minutes.



Serve and Enjoy!

Serve **rice** on a plate, with **yogurt chicken** alongside, garnished with additional **mint** if desired.

Allergens Dairy