

OVERALL time: 75 mins

Creamy Piri Piri Chicken & Yellow Rice

Dinner just got a whole lot spicier. ☑ This Creamy Piri Piri Chicken on yellow rice combines rich, comforting flavours with the perfect balance of heat and citrus from our Piri Piri Seasoning. The result? A rich, creamy dish with just the right kick to keep you coming back for more.

Metric

Number of servings : 4

ingredients

Rice

- 2 Tbsp Olive oil
- 1 Onion, finely diced
- 2 Clove garlic, minced
- 1 tsp **Cape Herb and Spice Atlantic Sea Salt**
- 1 Red bell Pepper, finely diced
- 1 Yellow bell pepper, finely diced
- 2 cups Basmati rice
- 0.5 tsp Turmeric
- 1 l Chicken stock

Creamy Chicken

- 700 g Chicken thighs, deboned & skinless
- 2 Tbsp Olive oil
- **Cape Herb and Spice Piri Piri Chilli 80g**

Sauce

- 2 Tbsp Olive oil
- 1 Onion, finely diced
- 1 Red bell pepper, finely diced
- **Cape Herb and Spice Piri Piri Chilli 80g**
- 1 Tbsp Tomato paste
- 125 ml Chicken stock
- 250 ml Cream

To Serve

- Roughly chopped fresh parsley

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 30 mins | COOKING TIME: 45 mins

Method:

For the rice:

Heat olive oil in a medium sized pot with a lid.

Add the onion and garlic.

Season with **Cape Herb & Spice Sea Salt** and cook until tender.

Add in the peppers, rice, turmeric and stock.

Give everything a brief stir to mix and then bring to a boil.

Place the lid on and then reduce heat to your lowest setting.

Cook rice for 10 minutes and then switch off the heat.

Allow it to steam for another 5-10 minutes and then fluff with a fork.

For the chicken:

Place chicken thighs in a large mixing bowl.

Drizzle with olive oil and season well with **Cape Herb & Spice Mozambican Piri Piri**.

Heat a large, deep frying pan on medium-high heat.

Pan fry the chicken thighs on both sides until nicely golden brown.

Remove and set aside.

Add a fresh drizzle of oil to the pan and cook the onion and red pepper until fragrant.

Season lightly with **Cape Herb & Spice Mozambican Piri Piri**.

Add the tomato paste and cook for a minute until it turns a darker red colour.

Pour in the chicken stock and finally the cream.

Bring to a simmer and reduce slightly.

Add the chicken thighs into the sauce and simmer for a few minutes until chicken thighs are cooked through and the sauce is a lovely velvety rich texture.

To serve:

Scoop some yellow rice into bowls and top with a few chicken thighs and plenty of sauce.

Sprinkle with fresh parsley and enjoy!

Recipe Developed by Bianca Davies

@beeblegum on Instagram

<https://gazaviesproductions.com/>

<https://www.capeherb.co.za>

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