



## Roasted Chicken with Oriental Rice

### Ingredients

- 1 Medium Whole chicken
- 2 cubes Maggi® Chicken Bouillon
- 2 tbsp Vegetable Oil
- 1 Medium Onion, finely chopped
- 250 g Minced lamb
- 2 cups American rice, soaked and drained
- 5 cups water
- 0.5 cup Mixed nuts, toasted

### Instruction

1. In a large bowl, combine chicken pieces and 1 teaspoon vegetable oil until fully coated. Arrange this on the provided tray in the Philips air fryer with the skin side up and cook at 175-C for 30-35 mins until chicken is fully cooked and the chicken skin turns golden.
2. Meanwhile sauté onions and lamb in a rice pot until lamb is cooked. Add MAGGI® chicken Bouillon cubes, American Rice and water. Bring this to a boil and simmer on medium heat for 20 mins until rice is fully cooked and tender.
3. Arrange rice on a serving platter, garnish with toasted nuts and arrange roasted chicken over top.

#### Nutrition

Carbohydrates	13.74 g
Energy	379.72 kcal
Fats	17.63 g
Protein	40.14 g

🕒 50 Minutes

⊕ 7 Servings