



Shish Taouk with White Rice

Ingredients

- 750 g Boneless chicken breast
- 0.25 cup Lemon juice
- 3 tbsp Vegetable Oil
- 4 Cloves Garlic, crushed
- 0.5 cup yogurt
- 1 tsp Tomato Paste
- 1 tsp dried oregano
- 2 cubes MAGGI® Chicken Bouillon Less Salt
- 0.25 tsp Ground cinnamon
- 0.5 tsp White Pepper
- 2 Smalls Green bell pepper, chopped
- 1 lb For the rice:
- 2 cups Basmati rice
- 3.5 cups water
- 2 tbsp Vegetable Oil

Instruction

- In a bowl, combine and mix the ingredients for the shish taouk marination. Cover the pieces in the marinade and keep in the fridge for at least 12 hours.
- In a wooden skewer, arrange the chicken and capsicum.
- Grill the shish taouk on medium heat for 5-7 mins from all sides or until it's cooked and golden brown in color.
- To prepare the rice:
- Add the water to a large saucepan. Add the rice and oil.
- Stir constantly until it boils, cover and cook over low heat for 15- 20 mins or until rice is cooked.

Nutrition

Carbohydrates	17.29 g
Energy	352.9 kcal
Fats	17.08 g
Protein	31.88 g

🕒 7 Minutes

⊕ 6 Servings