



Chicken Sharkaseya

Ingredients

- 5 slices White toast, crust removed
- 4 Cloves Garlic, finely chopped
- 0.25 cup Whole walnuts
- 3 tbsp Vegetable oil
- 0.25 tsp Ground nutmeg
- 3 cups Water
- 2 cubes Maggi® Chicken Bouillon
- 1 tbsp Ground Black Pepper
- 1000 g skinned chicken breast fillet
- 2 large Onions, finely chopped
- 0.25 cup Cooking cream
- 2 cups Egyptian rice

Instruction

1. Start by preparing the sauce.
2. In a food processor, add bread, garlic and walnuts. Blend till it reaches a fine texture.
3. Sauté the chicken breasts with onions until golden on all sides. Add MAGGI® Chicken Bouillon, pour water and leave it until tender.
4. Drain and keep the broth to use it for the sauce.
5. In a cooking pan, heat 1 tablespoon of oil and add the bread-walnut mixture, and season it with a pinch of nutmeg.
6. Sauté until the mixture starts to turn lightly golden. Pour in 2½ cups of the broth and whisk to make sure the sauce is very smooth. Season with pepper.
7. Add the cream. Cook over very low heat for a few minutes.
8. To assemble the dish, place the cooked rice in a dish. Ladle some of the sauce over the rice and top with chicken.
9. Garnish the Chicken Sharkaseya with roughly chopped walnuts for more texture and a lovely nutty flavour.

Nutrition

Carbohydrates	68.97 g
Energy	604.34 kcal
Fats	14.75 g
Protein	45.76 g

45 Minutes

6 Servings