



Quick and easy chicken kabsa rice

Ingredients

- 800 g Chicken breast
- 1 tbsp sunflower oil
- 3 tbsp MAGGI® Khaleeji Cooking Paste
- 1 Small Carrot, cut into small pieces
- 1 Medium Potato
- 2 cups Basmati rice
- 5 cups Water
- 4 tbsp Mixed nuts, toasted
- 2 Mediums Tomatoes, diced
- 2 Mediums Diced Cucumber
- 20 g Fresh parsley, chopped
- 6 Leafs Lettuce, finely chopped
- 2 tbsp fresh lemon juice

Instruction

1. In a nonstick rice pot, sear chicken pieces with sunflower oil on medium-high heat until fully cooked.
2. Add MAGGI® Khaleeji Cooking Paste and cook for an additional 2 minutes.
3. Add carrots, potato, water and rice, cover and simmer over low heat until water is absorbed and rice is fork tender.
4. Transfer to a serving dish and garnish with toasted nuts. Serve alongside fresh yogurt and mixed salad.

Nutrition

Carbohydrates	62.66 g
Energy	513.01 kcal
Fats	10.33 g
Protein	39.94 g

🕒 30 Minutes

⊕ 6 Servings