



Saffron Rice & Chicken

Ingredients

- 500 g Chicken breast
- 6 cups Hot Water
- 1 piece Cinnamon stick
- 2 cubes MAGGI® Saffron Stock
- 1 Medium Onion, finely chopped
- 1 tbsp Vegetable oil
- 1 Medium carrot, peeled
- 1 cup Raisins, golden seedless
- 2 cups Basmati rice

Instruction

1. In a stock pot, combine Chicken Breast, Hot Water, cinnamon stick and MAGGI® Saffron Stock, and simmer over medium heat until the chicken is fully cooked. Remove chicken from stock and allow to cool slightly, put the stock to use later. With a fork, tear the cooked chicken into small pieces and set aside.
2. In a nonstick rice pot, sauté onions in oil until golden, add carrots, raisins and the cooked chicken and sauté together for 2-3 minutes.
3. Add rice and 4 cups of the reserved stock to the pot, cover and simmer over low heat until rice is tender, and stock is absorbed.
4. Transfer to a serving dish and serve with salad or plain yogurt on the side.

Nutrition

Carbohydrates	72.23 g
Energy	485.76 kcal
Fats	11.73 g
Protein	22.54 g

60 Minutes

6 servings