



Chicken with Olives and chickpeas

Ingredients

- 2 Mediums White onions, sliced
- 1 tbsp Vegetable oil
- 4 Smalls Chicken thighs
- 1.5 cups Drained chickpeas
- 0.5 L Hot Water
- 0.5 cup Pitted green olives
- 3 tbsp MAGGI® Sauteed onions with 7 spices Cooking Paste
- 1 cup Jasmin Rice

Instruction

1. In a large skillet, sear chicken pieces on all sides in oil until golden on all sides and cook for another 5 minutes
2. Add chickpeas, spread them around the chicken pieces, add MAGGI® Sauteed onions with 7 spices Cooking Pastes and continue cooking for 2 minutes
3. Add water and olives, cover and simmer over medium low heat for 25 minutes until chicken is fully cooked and sauce has slightly thickened
4. Serve with rice or bulghur

Nutrition

Carbohydrates	42.67 g
Energy	381.66 kcal
Fats	15.39 g
Protein	17.31 g

🕒 45 Minutes

⊕ 6