

Chicken in Garden Rice



6 servings, Total cooking time 1 hr

You will need

2 tablespoons butter
2 cups Zebra Basmati Rice
2 cups chicken stock
1 lb. cooked chicken, cubed
2 small green capsicum, seeds removed and cut into julienne strips
2 carrots, julienne
2 medium sized tomatoes, blanched, peeled and chopped
1 teaspoon salt
½ teaspoon black pepper

To cook

Add the butter to the pan, melt it and fry the capsicum in it. Stir and add the tomatoes, salt and pepper and keep aside. Pour in the stock and bring it to a boil. Add the rice, reduce the heat to low and simmer stirring occasionally, stir in the cooked chicken and simmer for 5 minutes or until the rice is cooked and tender and has absorbed the liquid. Spoon the rice in a dish and mix in the fried capsicum and tomato mixture, garnish with chicken strips.

Serve hot.