

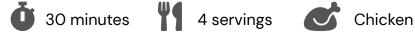




Baked Brazilian Chicken

with Rice

Tender chicken tenderloins baked in coconut milk with lime juice and paprika and served with fluffy basmati rice.







Switch it up!

You can use the coconut milk and rice to make coconut rice instead! Pan-cook the chicken and serve it with fresh chopped salsa using the vegetables and coriander.

PROTEIN TOTAL FAT CARBOHYDRATES 72g

FROM YOUR BOX

CHICKEN TENDERLOINS	600g
LIME	1
GREEN CAPSICUM	1
YELLOW CAPSICUM	1
RED ONION	1
TOMATOES	2
COCONUT MILK	400ml
BASMATI RICE	300g
CORIANDER	1 packet

FROM YOUR PANTRY

salt, pepper, ground paprika

KEY UTENSILS

oven dish, saucepan with lid

NOTES

You can use foil or an oven tray to cover the dish.



1. PREPARE THE CHICKEN

Set oven to 220°C.

Toss chicken tenderloins in a bowl with zest and juice from 1/2 lime (wedge remaining), 1tsp paprika, salt and pepper.



2. PREPARE THE VEGETABLES

Slice capsicums, onion and tomatoes. Arrange in an oven dish.



3. BAKE THE VEG AND CHICKEN

Transfer chicken and any lime juice from bowl to oven dish. Pour over coconut milk. Season with 1 tsp paprika, salt and pepper. Cover dish and bake in oven for 10 minutes (see notes).



4. COOK THE RICE

Place rice in a saucepan, cover with 1.5 x amount of water. Cover with a lid, cook on lowest heat for 10–15 minutes. Remove from heat, stand for 5 minutes. Stir carefully with a fork.



5. FINISH THE TRAYBAKE

Uncover the oven dish and bake for a further 10 minutes, or until the chicken is cooked through.



6. FINISH AND SERVE

Divide rice among bowls, spoon traybake with sauce on top. Garnish with chopped coriander and serve with lime wedges.



How did the cooking go? We'd love to know - help us by sharing your thoughts! Go to the **My Recipes** tab in your **Profile** and leave a review! Text us on **0481 072 599** or send an email to **hello@dinnertwist.com.au**



