



Product Spotlight: Saffron

Did you know saffron was used by ancient Egyptians as a natural dye for colouring their clothes. The vibrant yellow colour of saffron made it a popular choice for adding a touch of brightness to their fabrics.



Persian Chicken with Saffron Rice

Fragrant chicken breast cooked with our custom, hand-blended Persian Spice mix served over bright yellow saffron rice and topped with fresh tomato, cucumber and onion.



35 minutes



4 servings



Chicken

Make a slow cook!

Switch out the chicken cut to chicken on the bone or thigh filets and make a slow-cook adding chicken, spices and sauce ingredients to the slow cooker.

Per serve:	PROTEIN	TOTAL FAT	CARBOHYDRATES
	51g	17g	78g

FROM YOUR BOX

SAFFRON	1 packet
BASMATI RICE	300g
CRANBERRIES	40g
LEBANESE CUCUMBER	1
RED ONION	1
TOMATOES	2
DICED CHICKEN BREAST	600g
PERSIAN SPICE MIX	1 packet
TOMATO PASTE	1 sachet

FROM YOUR PANTRY

oil for cooking, salt, pepper, sugar, white or red wine vinegar

KEY UTENSILS

saucepan, large frypan

NOTES

Persian Spice Mix: (ground spices) turmeric, cinnamon, nutmeg, cardamom, cumin, coriander, chilli powder and garlic granules.



1. MAKE THE SAFFRON WATER

Boil the kettle.

Place **saffron** in a small bowl and cover with **1 cup hot water**.



2. COOK THE RICE

Place **rice** and **cranberries** in a saucepan, cover with 1/2 cup of the saffron water (reserve remaining) and **2 cups water**. Bring to a boil. Cover with a lid and reduce to low heat for 10-15 minutes. Remove from heat, stand for 5 minutes. Stir with a fork.



3. PREPARE THE TOPPING

In the meantime, whisk together **1 tsp sugar**, **1/2 tsp salt** and **1 tbsp vinegar**. Dice **cucumber** and thinly slice 1/4 **red onion**. Toss in dressing and set aside.

Wedge **tomatoes**, keep separate.



4. SEASON & COOK CHICKEN

Coat **chicken** with **2 tbsp oil** and **Persian spice mix**. Heat a large frypan over medium-high heat. Add chicken and cook until sealed.



5. MAKE THE SAUCE

Dice and add remaining 3/4 red onion, cook until softened then stir in **tomato paste**, **1 cup water** and reserved 1/2 cup saffron water. Simmer for 5 minutes.



6. FINISH AND SERVE

Divide saffron rice between shallow bowls. Top with chicken and pan-sauces and garnish with dressed cucumber and fresh tomatoes.



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