



## Indian Chicken Rice Pilaf

Spiced basmati rice with tender broccoli florets and ginger for warmth, topped with seared diced chicken breast.



30 minutes



4/6 servings



Chicken

## FROM YOUR BOX

	4 PERSON	6 PERSON
BASMATI RICE	300g	300g + 150g
BROCCOLI	1	2
DICED CHICKEN BREAST	600g	600g + 300g
BROWN ONION	1	1
CARROT	1	2
GINGER	1 piece	1 piece

## FROM YOUR PANTRY

oil for cooking, salt and pepper, ground cumin, ground turmeric

## NOTES

Add frozen peas or baby spinach to bulk out the dish using pantry/freezer staples.

For a Moroccan inspired dish, add some sultanas or currants to the rice as it cooks for plump and juicy pops of sweetness.

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## 1. COOK THE RICE

Place **rice** in a saucepan and cover with **600ml water** and **1 tsp turmeric**. Cover with a lid and bring to a boil. Reduce to medium-low heat for 10–15 minutes. Cut **broccoli** (use to taste) into florets and add to saucepan for the final 5 minutes. Stir carefully with a fork and take off heat.

## 2. COOK THE CHICKEN

Coat **diced chicken breast** with **oil, salt, pepper** and your choice of spice (see tip). Heat a frypan over medium-high heat and cook **chicken** for 6–8 minutes or until golden and cooked through. Remove and set aside.

**TIP** *We used 1 tbsp ground coriander. You can also use a pre-made Moroccan or curry spice mix.*

## 3. COOK THE AROMATICS

Dice **onion**, grate **carrot**, and peel and grate **ginger**. Heat a large frypan over medium heat with **oil**. Add **onion** and **ginger**, cook for 2 minutes until softened. Add **carrot** and **1–2 tbsp ground cumin** (see tip), cooking for 2 minutes. Stir in **cooked rice** and **broccoli**, tossing to combine. Season with **salt and pepper**.

**TIP** *Add a pinch of cinnamon, curry powder, ground turmeric or cardamom for extra warmth. Stir through 1 tbsp butter at the end for extra richness.*

## 4. FINISH AND SERVE

Divide **rice mixture** among bowls and top with **cooked chicken**.

**TIP** *Garnish with fresh herbs if you have them—coriander or parsley work well. A spoonful of yoghurt or a squeeze of lemon juice adds a bright, tangy finish.*

**This recipe has simplified instructions to help lower your meal cost.**