



COOKING TOGETHER ...

SIMPLE CHICKEN AND SAVOURY RICE

4 Chicken Breasts

2 Onions diced

2 Peppers diced

Pinch chilli flakes or Lazy Chilli

2 cloves of garlic or 2 teaspoons Lazy Garlic

1 1/2 pints of chicken stock

2 boxes of passata.

8 oz long grain rice.

(Add mushrooms, peas, sweetcorn or chopped ham/bacon if you wish)

METHOD

- 1 Sweat off the onions and peppers. Add the chilli flakes and garlic. Add mushrooms and chopped ham/bacon if desired.**
- 2 Add the chicken (leave whole or chop into pieces) and brown**
- 3 Add the chicken stock and the passata.**
- 4 Wash the rice and add to the pot.**
- 5 Cover the pot and simmer for approximately 20 minutes whilst stirring often.**

Serve on a warm plate and enjoy

Add grated cheese on top.



Send in your photographs to stclaresabbey@gmail.com