

Moroccan Chicken with Saffron Rice



Ingredients for Rice:

- 1 cup rice soaked
- 2 cups chicken stock
- ¼ tsp turmeric
- Few strands of saffron
- ½ tsp Italian seasoning
- 1 cup boiled chickpeas

Method for Rice:

- Heat up the stock along with turmeric, Italian seasoning and saffron.
- Add in the soaked rice and cook till the rice is al dente.
- Now mix in the chick peas and cook on a very low flame till the rice is cooked through.

Ingredients for Chicken:

- 1 whole chicken with skin cut into quarters
- 4 tbsp Chatkhaar Harissa paste
- ¼ cup lemon juice
- 4-5 tbsp olive oil
- 4 small onions (cut into quarters)

Method for Chicken:

- Marinate all of the above ingredients preferably overnight or minimum 5 hours.
- Preheat oven to 180 degree Celsius .
- Heat a grill pan on high
- Drizzle a bit of olive oil and place the chicken pieces (skin side down) and cook till charred marks appear. Turn over for colour on other side as well.
- Place the onion quarters in a baking tray and the chicken pieces along with the left over marinade.
- Cover with foil and bake for about 30-35 mins until the chicken is nice and tender.
- Remove foil and cook for a further 10 mins to reduce water.



Tips & Tricks

To assemble:

In a platter dish out the rice, place the chicken pieces on top along with the onions and brush over the sauce, garnish with mint leaves and serve hot.