



BASMATI RICE WITH CHICKEN



INGREDIENTS:

- ✓ 200 g. Basmati Rice ATRY
- ✓ 120 g. of Paste Tikka White Pearl
- ✓ 450 g. of chopped chicken
 - ✓ 50 g. of yogurt
 - ✓ Oil

PREPARATION:

Pass the rice under cold water and drain. Cooking the rice in boiling water (4 times of water) for about 10 minutes, or until the rice is ready.

To prepare the chicken with the sauce:

Mix the paste with 2 tablespoons oil and yogurt. Marinate the chicken with the mixture for 2-3 hours or for an entire night. Bake it in the oven for about 20-25 minutes at 180 degrees.

Serve as a single dish with basmati rice like the accompany of "Chicken Tikka"

The most exotic flavor from India