



# UCCOOK

## Paprika Chicken & Rice

with coriander & peas

**Hands-on Time:** 20 minutes

**Overall Time:** 35 minutes

**Simple & Save:** Serves 1 & 2

**Chef:** Suné van Zyl

**Wine Pairing:** Creation Wines | Creation Sauvignon Blanc/Semillon

### Nutritional Info

	Per 100g	Per Portion
Energy	566kJ	2780kJ
Energy	135kcal	665kcal
Protein	9.8g	48.2g
Carbs	17g	84g
of which sugars	2.4g	11.8g
Fibre	1.8g	9g
Fat	3.1g	15.1g
of which saturated	1.1g	5.3g
Sodium	53mg	260mg

**Allergens:** Cow's Milk, Allium, Sulphites

**Spice Level:** None

Eat Within 3 Days

## Ingredients & Prep Actions:

Serves 1	[Serves 2]	
75ml	150ml	White Basmati Rice <i>rinse</i>
50g	100g	Peas
3g	5g	Fresh Coriander <i>rinse, pick &amp; finely chop</i>
1	2	Free-range Chicken Breast/s
1	1	Onion <i>peel &amp; finely slice</i>
1	1	Garlic Clove <i>peel &amp; grate</i>
5ml	10ml	Smoked Paprika
50ml	100ml	Creamy Mustard <i>(10ml [20ml] Dijon Mustard &amp; 40ml [80ml] Sour Cream)</i>

## From Your Kitchen

Oil (cooking, olive or coconut)

Water

Sugar/Sweetener/Honey

Paper Towel

Butter

Seasoning (salt & pepper)

**1. LOADED RICE** Place the rice in a pot with 150ml [300ml] of salted water. Cover with a lid and bring to a boil. Reduce the heat and simmer until the water has been absorbed, 8-10 minutes. Remove from the heat, add the peas and set aside to steam, 8-10 minutes. Fluff with a fork and add ½ the coriander. Cover and set aside.

**2. BUTTER-BASTED CHICKEN** Place a pan (with a lid) over medium heat with a drizzle of oil. Pat the chicken dry with paper towel. When hot, fry the chicken on one side until golden, 2-4 minutes. Flip, cover with the lid, and fry until cooked through, 2-4 minutes. During the final 1-2 minutes, baste the chicken with a knob of butter. Remove from the pan and rest for 5 minutes before slicing and seasoning.

**3. SWEET PAPRIKA ONION** Return the pan, wiped down, to medium-low heat with a drizzle of oil or a knob of butter. When hot, fry the onion until caramelised, 4-5 minutes (shifting occasionally). Add the garlic and the paprika. Fry until fragrant, 1 minute. Remove the pan from the heat and add the creamy mustard, a sweetener (to taste), and seasoning. Loosen with a splash of water until saucy consistency.

**4. INDULGE** Plate up the fluffy rice. Top with the browned chicken and the creamy paprika onion. Garnish with the remaining coriander.