



# MEXICAN CHICKEN FIESTA RICE

## INGREDIENTS

- 2 tbsp oil
- 1 onion, finely chopped
- 2 peppers, cubed
- 4 garlic cloves, finely chopped
- ½ tsp ground cumin
- 1 tbsp tomato purée
- 1 tsp paprika
- 250g white basmati rice
- 450ml vegetable stock
- 750g cooked chicken, diced
- 1 bunch fresh coriander, finely chopped

## PREP TIME

- 35 minutes

## SERVINGS

- Serves 16-20

## DIRECTIONS

- 01** Heat oil in large saucepan with a lid, add onion, pepper, garlic & cumin and cook gently until the vegetables are soft.
- 02** Stir in the paprika and tomato and cook for one minute. Then add the cooked chicken and stir in the rice
- 03** Pour over the stock, cover and bring to boil. Stir quickly & then cover again and turn heat to lowest setting. Simmer for 10 minutes.
- 04** Turn off the heat and leave covered for a further 10 minutes.
- 05** Fold in the chopped coriander & then serve

\*For a vegetarian or vegan option omit the chicken