



Paprika & Honey Chicken with Sugarsnap Peas & Basmati Rice

A really simple and fast dish to cook up after a long day! The smoked paprika and honey combine to make this dish flavourful and it certainly makes for easy washing up afterwards! Our pre-diced chicken means even less prep which means you should be able to cook it up in only 20 minutes!

Nutritional Info

Calories: 385 kcal
Carbohydrates: 45 g
Protein: 30 g
Fat: 9 g

Ingredients

- Chicken Fillet (Diced)
- Smoked Paprika
- Your Pantry
- Sugar Snap Peas
- Basmati Rice
- Olive Oil
- Honey
- Salt & Pepper

Allergens


None

Your ingredients were carefully packed on a premises that stores and portions other allergens. Such as cereals containing gluten, seeds, nuts, soy products, dairy etc. Every effort is made to avoid cross contamination but please be aware of this if cooking for somebody with a severe allergy.



METHOD

Read the entire recipe from start to finish. Trust us! You'll be more familiar with the steps and cooking the dish will be a stroll in the park. Before you begin give the vegetables a quick rinse.



1) **Put on the kettle**

Boil the kettle and pour boiling salted water into a pot with the rice. Simmer over the heat for 10-12 minutes.

2) **Pan fry the chicken**

Over a medium heat, pan fry the chicken for about 5 minutes.

3) **Add the remaining vegetables**

Add in the sugar snap peas, honey and paprika to the chicken and cook for 3 minutes. Season to taste. Strain the rice and prepare to serve.

4) **Plate the dish**

Serve the chicken and sugar snap peas along side the rice on a plate and enjoy !



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