



Fresh Lime and Ginger Marinated Chicken with Basmati Rice

This dish uses a really easy marinade which is perfect for chicken. Keep this recipe and try it out again the next time you are thinking of having a BBQ. Along with the chicken, the glazed cherry tomatoes and fresh coriander are the finishing touches!

Ingredients

- Chicken Fillet
- Cherry Tomatoes
- Garlic
- Fresh Coriander
- Red Chilli
- Honey
- Ginger
- Basmati Rice
- Lime
- Chicken Stock Cube

Your Pantry

- Olive Oil

Nutritional Info

Calories: 537 kcal
Carbohydrates: 57 g
Protein: 42 g
Fat: 9 g

Allergens

Sulphur Dioxide (Balsamic Vinegar)

Celery (Stock Cube)


Stock Cube may contain traces of Egg, Soya & Mustard

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) Preheat the oven to 180°C and put the kettle on for your stock and rice.

2) Make the marinade

Chop the chilli and discard the seeds. Peel and crush the garlic. Grate the ginger. In a small bowl, combine the garlic, chilli and ginger with lime juice and the honey.

3) Marinade the chicken

Spread the marinade over the chicken and leave for 10 minutes.

4) Make the stock

Combine the stock cube with 300 ml of boiling water per person.

5) Boil the rice

In a pot, add the cumin and stock to the rice. Cook for 15 minutes on a high heat until the rice is cooked. While this is boiling, cook the chicken.

6) Cook the chicken

In a hot pan, sear the chicken until golden and put in the oven for 15-20 minutes. Reserve the pan.

7) Add the coriander to the rice

Chop the fresh coriander and add it to the rice.

8) Cook the cherry tomatoes & plate the dish

Halve the cherry tomatoes. Using the same pan as the chicken, fry the cherry tomatoes for 1 minute. Add the balsamic vinegar and cook for another minute to get the sticky glaze. Serve the chicken on top of the rice with the cherry tomatoes scattered around.



Fancy winning free DropChef in our weekly competition?!

To enter just share your delicious dinner on Instagram | [#DropChef](#)