

MARLEY SPOON



Baharat Chicken and Rice

with Olives



20-30min



2 Portions

If this alluring combo of baharat spice, sweet, golden onions, lush tomatoes, tangy olives and chicken doesn't get your juices racing, nothing will. Maybe even better than having all those vibrant flavours in one place is the fact that everything cooks in the same pan, meaning less stress and less mess for the cook!

What we send

- free-range chicken thigh fillets
- baharat spice blend
- pitted green olives
- cherry tomatoes
- jasmine rice
- chicken-style stock cube
- lemon
- red onion
- coriander
- 2 garlic cloves

* The remainder of this ingredient won't be used in this recipe.

What you'll require

- boiling water
- olive oil
- sea salt and pepper

Utensils

- medium frypan with lid

Our vegies come fresh from the farm, so please wash them before use.

Allergens

May contain traces of allergenic ingredients.

Nutrition per serving

Energy 630kcal, Fat 22.5g, Carbs 66.9g, Proteins 35.0g



1. Prepare ingredients

Read through the recipe. Cut the **onion** into thin wedges. Crush or finely chop the **garlic**. Halve the **olives** lengthwise. Rinse the **rice** until the water runs clear.



2. Prepare chicken

Put the **baharat spice blend** in a bowl, season with **salt and pepper** and stir to combine. Trim any excess fat from the **chicken**, then cut into 2.5cm chunks. Add the chicken to the bowl and mix to coat.



3. Start cooking

Crumble **1 stock cube**** into a heatproof jug, add **280ml boiling water** and stir to dissolve. Heat **1 tbs olive oil** in a medium frypan over medium-high heat. Cook **onion**, stirring occasionally, for 4 mins or until softened. Add **chicken** and **garlic** and cook, stirring, for 2-3 mins until the chicken is browned.



4. Cook rice

Add the **rice, olives** and **stock**, stir quickly to combine, then cover the pan with a lid. Bring to a simmer, then reduce the heat to medium-low and cook for 12-15 mins until the liquid is absorbed and the rice is just tender. Remove from the heat.



5. Prepare tomatoes

Meanwhile, halve the **cherry tomatoes**. Finely chop the **coriander** stems and coarsely chop the leaves. Cut the **lemon** into wedges.



6. Get ready to serve

Stir the **cherry tomatoes** into the cooked rice, then cover and stand for 5 mins to heat the tomatoes through. Stir in the **coriander**. Taste, then season with **salt and pepper**. Divide among bowls and serve with the **lemon wedges**.