



# CHICKEN & RICE BAKE

HEAT LEVEL 

Satisfy your cravings with our Chicken & Rice Bake - a comforting blend of tender chicken and fluffy rice baked to perfection for a delicious and convenient meal.

2 Hours

4 Servings

## INGREDIENTS

### Chicken

30 ml (2 Tbsp) olive oil  
15ml (1 Tbsp) freshly chopped organum or 5ml dried  
5 ml (1 tsp) ground paprika  
5ml (1 tsp) Spur Smokey BBQ Spice  
Freshly ground black pepper to taste  
8 chicken pieces, such as thighs and drumsticks (about 500 g )

### Rice

30 ml (2 Tbsp) butter or margarine  
45 ml (3 Tbsp) cooking oil  
45 ml (3 Tbsp) Spur Durky Sauce  
1 medium onion, finely chopped  
250 ml (1 cup) short grain white rice  
80 ml (1/3 cup) Spur Braai-Time Marinade / Spur Sweet n Sticky Marinade  
375 ml (1 1/2 cups) chicken stock  
500 ml (2 cups) water  
2 ml (1/4 tsp) salt  
Ground black pepper to taste  
15 ml (1 Tbsp) chopped fresh thyme or 5 ml (1 tsp) dried

### Topping

200 ml (1 sachet) Spur Cheddameilt, Mushroom or Pepper Sauce  
30 ml (2 Tbsp) milk

## METHOD

- 1 Chicken: In a bowl, mix together all the ingredients well to coat the chicken pieces evenly with the seasonings. Set aside to marinate for about 20 minutes, if possible.
- 2 Rice: Heat butter, oil and Spur Durky Sauce in a heavy-based saucepan.
- 3 Add onion and saute for about 2 minutes. Add the rice and all remaining ingredients. Pour into a large oven-proof dish.
- 4 Arrange the chicken in the dish over the rice mixture, cover with a lid or foil and bake in a preheated oven at 180°C for about 60 minutes.
- 5 Remove lid and bake chicken uncovered, for a further 40 minutes, or until the chicken is cooked and rice soft.
- 6 Place under the grill for a few minutes to brown chicken slightly. Heat Spur Cheddameilt Sauce with milk and drizzle over chicken and rice. Serve warm.

## VARIATIONS

- 1 Add about 125 g coarsely chopped Portobellini or brown mushrooms to the rice.
- 2 Substitute the thyme with any other herbs of choice
- 3 Arrange chicken over the middle section of the rice to ensure rice gets cooked.
- 4 Bone-in chicken thighs and drumsticks are perfect for this

