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 origanum 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 Cheddamelt, 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 Cheddamelt 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