

OVERALL time: 45 mins

BUTTER CHICKEN BREYANI

Beat the load shedding blues with this easy chicken breyani recipe. It's all done in one pot, so if you only have a single camping-style gas cooker top you're still good to go! Our incredibly versatile **Cape Herb & Spice Butter Chicken Curry Spice** comes to the party yet again, lending soft yet incredibly perfumed curry flavours to this dish. Serve it with plain yoghurt, chutney and an easy sambal made of finely chopped tomatoes, red onion and a large handful of finely chopped coriander.

Metric

Number of servings : 8

ingredients

For the main

- 4 chicken legs & 4 chicken thighs, skin on
- Salt
- 15 ml Vegetable oil
- 1 Large onion, finely chopped
- 2 Garlic cloves, finely minced
- 38 ml **Cape Herb and Spice Butter Chicken Curry Spice**
- 1 Dried red chilli, broken in half
- 1 Cinnamon quill
- 23 ml Basmati Rice
- 750 ml Boiling water with 1 stock cube dissolved
- 120 ml Coconut milk
- 400 g tin of lentils, rinsed & drained
- 80 ml Almond flakes, toasted in a dry pan until golden

To serve

- Full cream plain yoghurt
- Chutney
- An easy sambal made of finely chopped onions, red onion and coriander. Add a finely chopped deseeded green chilli if you like things hot!

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 25 mins

Add the oil to a large thick-based saucepan and bring to high heat. Season the chicken pieces generously with salt and fry them in the hot pan until golden. Remove and set aside. Add the onions to the same pan and fry, stirring, until soft. Add the garlic and **Cape Herb & Spice Butter Chicken** seasoning and fry for a further minute. Add the basmati rice and fry for a minute. Now add the stock, chilli, cinnamon quill, and coconut milk.

Pack the chicken pieces on top of the rice and pour over any resting juices from the chicken. Place a lid on and cook it over the lowest heat possible for 25 minutes. (If your heat is low enough, the moisture in this recipe is sufficient, but check it from time to time, if the heat is too high and it cooks dry too fast, add a splash more water.) Add the raisins halfway through the cooking process. Once the rice is soft, remove the saucepan from the heat and allow the breyani to stand with the lid on for five minutes. Fluff with a fork and sprinkle over toasted almonds.

Recipe concept & photography by Lizet Hartley. Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she – rather predictably – cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://capeherb.co.za>
Metric

ingredients

For the main

- 4 chicken legs & 4 chicken thighs, skin on
- Salt
- 15 ml Vegetable oil
- 1 Large onion, finely chopped
- 2 Garlic cloves, finely minced
- 38 ml **Cape Herb and Spice Butter Chicken Curry Spice**
- 1 Dried red chilli, broken in half
- 1 Cinnamon quill
- 23 ml Basmati Rice
- 750 ml Boiling water with 1 stock cube dissolved
- 120 ml Coconut milk
- 400 g tin of lentils, rinsed & drained
- 80 ml Almond flakes, toasted in a dry pan until golden

To serve

- Full cream plain yoghurt
- Chutney
- An easy sambal made of finely chopped onions, red onion and coriander. Add a finely chopped deseeded green chilli if you like things hot!

Number of servings : 8

THIS IS WHAT YOU WILL NEED TO DO

PREP TIME: 20 mins | COOKING TIME: 25 mins

Add the oil to a large thick-based saucepan and bring to high heat. Season the chicken pieces generously with salt and fry them in the hot pan until golden. Remove and set aside. Add the onions to the same pan and fry, stirring, until soft. Add the garlic and **Cape Herb & Spice Butter Chicken** seasoning and fry for a further minute. Add the basmati rice and fry for a minute. Now add the stock, chilli, cinnamon quill, and coconut milk.

Pack the chicken pieces on top of the rice and pour over any resting juices from the chicken. Place a lid on and cook it over the lowest heat possible for 25 minutes. (If your heat is low enough, the moisture in this recipe is sufficient, but check it from time to time, if the heat is too high and it cooks dry too fast, add a splash more water.) Add the raisins halfway through the cooking process. Once the rice is soft, remove the saucepan from the heat and allow the breyani to stand with the lid on for five minutes. Fluff with a fork and sprinkle over toasted almonds.

Recipe concept & photography by Lizet Hartley. Lizet Hartley is a freelance stills and reel food stylist, food photographer and recipe developer. In her spare time she - rather predictably - cooks. Get more of her recipes on her blog at <http://www.melkkos-merlot.co.za>

<https://capeherb.co.za>