

Tandoori chicken with fragrant rice

Ingredients

- 1kg chicken drumsticks or thighs
- 2 tbsp finely chopped fresh mint
- 2 tbsp finely chopped fresh coriander
- 70g butter
- **70g Tandoori Marinade (Art. 50647)**
- **20g Chicken Bouillon Premium (Art. 43951)**
- **10g Golden Rub (Art. 51012)**
- 300g basmati rice
- 100g thin vermicelli
- 1g curry powder
- 1 orange (juice and zest)
- 80g yogurt
- 1 tbsp almonds
- 1 tbsp fenugreek seeds

Cooking instructions

1. Score the chicken pieces with a knife and marinate them with a mixture of the Tandoori marinade and yogurt.
2. Let them marinate in the refrigerator for 1-2 hours, then brown them in a pan and bake in the oven.
3. In a saucepan, toast the vermicelli, fenugreek seeds, and almonds in butter.
4. Then add 1 liter of water, the Chicken Stock, the Golden Rub, the orange juice and zest, and curry powder. Simmer on very low heat until the liquid is absorbed.
5. Serve a generous portion of rice topped with the chicken and add the finely chopped herbs and some toasted nuts on top.