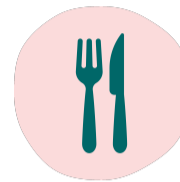




Sharwood's Mixed Pepper & Chicken Biryani



1 hr



Serves 4



Not So Simple

Ingredients

- 200g Basmati Rice
- 1 tbsp Vegetable Oil
- 300g Sliced Chicken
- 1 Jar Sharwood's Tikka Masala Sauce 420g
- 500ml Hot Chicken Stock
- Peppers, Sliced

Method

1. Soak the basmati rice in warm water for 30 minutes, then wash in cold until the water runs clear.
2. Heat 1 tbsp of oil in a non-stick saucepan and fry the chicken until browned.
3. Add the peppers and fry for 2 – 3 minutes then stir in the sauce.
4. Heat through, add the rice and hot chicken stock.
5. Bring back to the boil, gently simmer for 10 minutes.
6. Turn down the heat and cover with lid, continue to cook for 10 - 12 minutes or until the rice is cooked through.

Please ensure food is cooked through and piping hot throughout before serving.

Top Tip: Top with some toasted almond flakes for some added crunch