

# Chicken colombo, with cilantro basmati rice

Recette pour 4 personnes



## Description

A braised chicken with French island flavors.

## L'idée déco

You better use chicken legs instead of breast, it will stay more tender after the cooking.

## Ingrédients

For the colombo

- 600 Gr Boneless chicken thigh
- 45 Ml Colombo spices mix
- 1 Unit(s) Red pepper
- 1 Unit(s) White onion
- 2 Unit(s) Garlic
- 500 Ml Coconut milk
  
- Salt and pepper
- Olive oil
- Vegetable oil

For the basmati rice

- 200 Gr Basmati rice
- 8 Sprig(s) Fresh cilantro
  
- Salt and pepper
- Olive oil
- Vegetable oil

## Préparations

Temps de préparation **15 mins**

For the preparations

Cut the chicken legs in 6 pieces, dice the onions, the peppers, chop the garlic and the cilantro.

For the colombo

In a hot pan with vegetable oil, roast the chicken pieces and add the onions, the pepper and the garlic, and cook it 5 minutes more. Put the coconut milk and the spices, then cook it 10 minutes more.

For the rice

In a big pan with salted boiling water, cook the rice for 20 minutes, strain it and add the cilantro, olive oil, salt and pepper.

For the plating

Build the rice in a ring bowl on the side off the plate and the chicken in in a small cassiolette on the other side. Make your own decoration.

**Bon appétit!**