

## Tandoori Chicken and Rice Bake

 Serves 3

 1 hour

 Easy

### Ingredients

2 chicken breasts  
1 tbsp tikka masala paste  
300 ml chicken stock  
1 tsp salt  
1 tsp garlic paste  
1/2 green chilli, sliced  
100ml double cream  
100ml whole milk  
300g Basmati rice  
1 onion  
Butter (optional)

#### STEP 1:

Preheat your oven to 200°C

#### STEP 2:

Begin by marinating the chicken in tikka masala paste. Set aside.

#### STEP 3:

Take a large casserole dish (9×13 inch) and add in the chicken stock, salt, garlic paste, green chilli, cream, and milk. Mix together until everything is well combined.



#### STEP 4:

Add in the Basmati rice and mix again.

#### STEP 5:

Cut and fry onions. To the top, layer on enough fried onions to cover the dish.

#### STEP 6:

Carefully add the chicken breasts to the top as well as a knob of butter (optional).

#### STEP 7:

Bake in the oven for 1 hour.

#### STEP 8:

Remove from the oven and leave to rest for 5-10mins before eating.