

Strictly Suppers 2015 #4 Rumba Chicken and Rice

This is my take on Simon Rimmer's Cuban Chicken and Rice, its number four in my Strictly Suppers range, it looks a lot more work than it is.



Ingredients

For the Stock

- 2 tsp Dried Oregano
- 2 tsp Ground Cumin
- 2 tsp Paprika
- 2 tsp Brown Sugar
- 2 tsp Garlic Powder
- 2 tsp Onion Powder
- 30ml Olive Oil
- 1.5 litres Chicken Stock
- 60ml Cuban Rum
- 1 tsp Minced Dry Garlic
- 350g Short Grain Rice
- 1 Tin of Tomatoes
- 1 x 400g Tin of Cannellini Beans
- Handful of basil
- Salt and Pepper

For the Sausage Mix

- 125g Chorizo
- 1 Carrot Sliced
- 1 Onion Sliced

For The Chicken

- 2 Tbs Olive Oil
- 2 x Chicken Breast cut into Chunks

Serve with Chilli Sauce or Garlic Mayonnaise

Also Needed

- Tea Spoons & wooden spoon
- Bowls
- Frying Pan
- Knife
- Ladle






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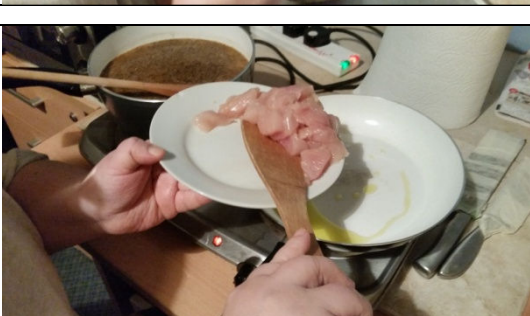


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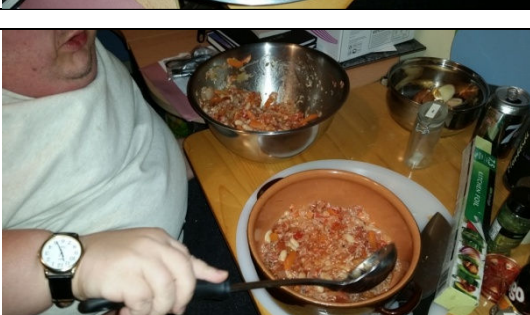

Method:

1	Preheat an oven to 180 ⁰ C and butter a casserole dish	
2	Place 1.5 litres of water on a low heat, add salt and pepper and two stock cubes. Allow to heat up stirring regularly to ensure the stock cubes have dissolved.	
3	Weigh out 350g of rice and set aside for later	
4	Chop the carrot, onion and Chorizo ready for the sausage mix, set aside for later.	
5	For the stock, in a small bowl mix the spices, sugar and seasoning together.	
6	To the mixture add 30ml of oil and mix thoroughly	



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7	Check the chicken stock to make sure the cubes have melted.	
8	To the chicken stock add the spice mix and the 50ml of Rum. Stir thoroughly and keep on a low heat.	
9	Place some oil in a frying pan and fry the chicken.	
10	Cook the chicken until it's just starting to brown, set aside for later.	
11	On a medium to high heat, heat some oil in a frying pan, once warm, place in the carrot and onion and fry, stir regularly	

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12	After two minutes add the Garlic and stir through. Allow everything to heat through.	
13	After another two or three minutes add the chorizo and cook until all the vegetables have soften and slightly coloured. Set aside ready to make the sausage mixture.	
14	In a large bowl add the sausage mixture, to that add the rice, tomatoes and beans.	
15	Mix all the ingredients from the previous steps thoroughly, then place a layer in the bottom of a casserole dish.	
16	Then place a layer of chicken, and a layer of Sausage mix until everything has been used.	

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17	Ladle on the stock and place in the oven for an hour.	
18	Once cooked sprinkle some basil or parsley on the top and stir through.	
19	The recipe says to serve with chilli sauce or garlic mayonnaise, I just served it on it's own piping hot with a sprig of basil	

