

Baked Chicken Rice

From Fast Feasts: Quick, Easy Recipes With a Middle Eastern Twist by John Gregory-Smith

Ingredients:

4 garlic cloves
1 tsp ground fenugreek
1 tsp ground black pepper
1/2 tsp ground turmeric
2 tbsp olive oil
2 limes
6-8 chicken thighs, bone-in, skin-on
1 1/4 cups basmati rice
2 cups chicken stock
2 red onions, quartered
3 1/2 oz cherry tomatoes
handful of cilantro leaves
sea salt

Directions:

1. Preheat the oven to 350 degrees. Mix the garlic, fenugreek, black pepper, turmeric, olive oil, the juice of 1 lime, and a good pinch of salt together in the mixing bowl. Add the chicken and toss together so it gets completely coated in all those wicked flavors.
2. Put the rice into a roasting dish and pour over the stock. Put the chicken skin side up into the dish. Swirl a couple tablespoons of water into the dish the chicken was in and pour it into the dish as well. Arrange the tomatoes and onions around the chicken. Cover with foil and bake for 30 minutes. Remove the foil and return to the oven for another 25-30 minutes or until the chicken is cooked through.
3. Season everything with a pinch of salt and scatter the cilantro over. Serve immediately with the remaining lime cut into wedges.