

# Chicken, Chorizo, and Citrus Rice

My absolute favourite comfort food, this was inspired by a Hello Fresh recipe (linked **here**). I have never met a person who didn't love this recipe, and it's my go-to when cooking for someone new.

**You will need (serves 3):** 600g cubed chicken drum fillets (thighs work too but are pricier), 1 lemon, 250g cherry tomatoes, 3 small bell peppers (or 2 large ones), 100g chorizo, 1 chicken stock pot, 225g basmati rice, 450ml water, 1/2 tbsp dried rosemary, 3/4 tbsp dried parsley.

## **Procedure:**

- Cut bell peppers into strips, chorizo into half-moon slices, tomatoes into halves, and lemon into wedges.
- Lightly coat the bottom of your frying pan in oil and cook the chicken through.
- Add chorizo, peppers, and tomatoes to your frying pan and stir for a few minutes.
- If your frying pan doesn't have a lid, transfer to a pot that does; if your frying pan has a lid, ignore this step.
- Add 225g basmati rice and stir briefly, followed by 450ml of water and the chicken stock pot. Stir until the stock pot has dissolved.
- Add rosemary and parsley then cover and leave to simmer on a low heat for ten minutes.
- Leave to rest for ten minutes. Serve with lemon slices on the side for extra flair.

**Macros info** (per person): 693kcal, 69g carbs, 30g fat, 66g protein