

Chicken Malay Rice (Mary Berry)

Ingredients

- 2 chicken breasts cut into strips,
- A pinch salt and pepper
- 1 tbsp honey
- 2 large onions chopped
- 1 red pepper
- 3 cloves garlic
- 200g button mushroom sliced
- 1/2 tsp mild chilli power
- 2 tsp curry power
- 250g long grain rice
- 150g frozen peas
- 4 tbsp soy sauce
- 1 egg for each person dining



Method

1. Begin by cutting the chicken breasts into thin strips, in turn this helps the chicken to fry quicker. Season and fry on a high heat, try not to over cook the chicken. Then add honey to flavour the chicken and turn it to a lovely golden brown colour. Turn the chicken strips over to fry both sides, once ready tip the chicken onto a plate to cool.
2. Now for the vegetables, add two large chopped onions into the pan, chop red pepper and crush three cloves of garlic. Fry all these ingredients for 5 minutes and then add the chopped button mushrooms.
3. In separate pans cook the Long Grain Rice and Peas. Once cooked, drain the water from both. Mix the Rice and Peas into a bowl and leave to cool.
4. You can choose your own spices. I have chosen Chili powder and Curry powder. Whilst the vegetables are frying I added half a teaspoon of chili powder and a level tbsp of curry powder and started to mix it all together.
5. Add your Rice and Peas into the pan and begin to mix! Then add 4 tbsp of soy sauce and fry on a high heat. Stir in your chicken and begin frying an egg for each person eating.
6. Once you have finished the last step serve the dish and add the egg on top!

Notes

Serves 4