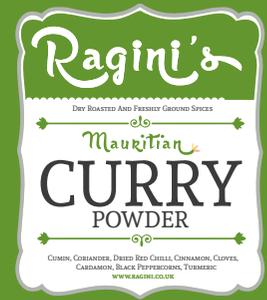


# Ragini's

Recipe



## ROAST CHICKEN & PIRI PIRI RICE (CHEEKY RAGINI'S)

### INGREDIENTS

#### Roast Chicken

1 Chicken,  
1 tbs Ragini's Mauritian Curry Powder,  
Olive oil,  
1 to 2 teaspoons of Garlic and Ginger Paste,  
Salt and Pepper to taste.

#### Piri Piri Rice

3 cups of water  
1 Medium Onion (chopped)  
2 cloves of Garlic (chopped)  
3 Fresh Tomatoes (Chopped)  
2 Green chillies  
1.5 tablespoon of Peri Peri sauce, or according to taste.  
1 tsp Salt  
1 tsp ground Turmeric  
200g frozen Peas  
2 cups of Rice  
4 tsp Olive oil  
1 tablespoon of Chopped Coriander for garnish

### METHOD

It's nearly the weekend and Christmas is coming so everyone is saving their money. So, if you can't afford to go out, recreate the "Cheeky Nandos" at home with your mates

Combine spices, oil and garlic and ginger to form a paste.  
Cut a slice into the chicken breast on each side and the same on each thigh.  
Rub the paste over the chicken and salt and pepper to taste.  
Place chicken in roasting tin and cover in foil.  
Then roast chicken in pre - heated oven at 190 degrees for 30 min per 500g plus 30 min. Baste every 30 min with the juice and 20 min before cooking time is up, remove foil and return to the oven until cooked.

#### Ragini's Peri Peri Rice (and this one of Tim and Ragini's favourites) - serves 4

Soak the rice in water for 10 minutes to remove the starch. Rinse and soak again.  
Add Olive oil in a pan.  
Sauté fry onion, garlic and green chillies in a pan.  
Add Peri-Peri sauce, Chopped Tomato, Turmeric.  
Cook on medium heat for 7 minutes  
Add rice with required water and peas in the pan together with the Onion, tomatoes and Peri-Peri sauce.  
Mix well and cover with lid and let rice cook until all the water has dried off  
When rice is soft to touch under thumb and forefinger remove off heat and sprinkle with chopped Coriander leaves.

WE HOPE YOU ENJOY RAGINI'S CHEEKY RAGINI'S

Teggie & Tim

Teggie (Ragini) Phillips | Tim Phillips