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MEXICAN CHICKEN POT

If you enjoy Mexican food, you'll not be able to refuse this chicken pot. It's unique taste is mainly thanks to the mixture of herbs and spices and it's so filling that nothing extra, besides a nice tossed salad, needs to be served with the pot. It's enough for 5 to 6 people and a # 3 pot is recommended.

INGREDIENTS

30ml Cooking oil 10ml Dried parsley
2kg Chicken pieces 5ml Garlic flakes
5 Medium-sized onions, diced 5ml Lemon pepper
1 Green-chilli, seeded and diced 5ml Dried oreganum
250ml Water 2.5ml Ground black-pepper
5 Carrots, peeled and sliced 1.25ml Peri-Peri powder
6 Medium potatoes, peeled and cubed 125ml Dry white wine
125ml Uncooked rice 30ml Sugar
200g Frozen green peas 20ml Salt
15 Whole button mushrooms 15ml Medium curry powder
2 Tomatoes, diced 1 cube Chicken stock, crumbled

METHOD

Pre Heat the oil in the pot and braai the chicken, a few pieces at a time, until golden brown. Remove and brown the onions and chilli until soft. Replace the chicken and add the water. Cover with the lid and allow to simmer for 15 minutes. P Layer the veggies and rice as they appear above and sprinkle the herbs and spices on top. Cover with the lid and allow to simmer for another 15 minutes. P Mix the wine and the rest of the ingredients and pour over the food. Cover with the lid and allow to simmer for 30 minutes or until the rice is done. Give the pot a good stir before serving