



Chicken Risotto

Ingredients

- 2 tbsp Olive oil
- 1 large Onions, finely chopped
- 1 Clove Garlic, finely chopped
- 60 g Carrot, cut into small pieces
- 500 g Boneless and skinned chicken breast fillet, cut into cubes
- 0.5 tsp Ground Black Pepper
- 1.5 cups Egyptian rice
- 5 cups Water
- 2 cubes MAGGI® Chicken Bouillon Less Salt
- 0.25 cup Parmesan cheese, grated
- 1 tbsp Parsley, fresh

Instruction

1. Warm olive oil in a large sauce pan. Gently fry onions and garlic over medium heat for 4 minutes with constant stirring.
2. Add carrot and chicken pieces and season with black pepper. Keep stirring over medium heat for 5 minutes or until the chicken pieces change their color. Add the rice and keep stirring for 1 minute.
3. In a separate saucepan, bring the water and MAGGI Less Salt Chicken cubes to boil. Add 1 cup of the stock to the rice and simmer with frequent stirring until the rice absorbs the stock.
4. Stir in the remaining stock gradually, one cup a time, allowing the stock to be absorbed by the rice before every addition. When all the stock is absorbed, the rice should be cooked but still firm when you bite it.
5. Carefully, mix in the grated Parmesan cheese and the chopped parsley.
6. Serve immediately.

Nutrition

Carbohydrates	53.22 g
Energy	477.88 kcal
Fats	11.79 g
Protein	38.82 g

30 Minutes

5 Servings