

INGREDIENTS

Total Cook Time: 1 h 10 mins

6 Servings

Prep Time: 30 mins

Cook Time: 40 mins

- 6 OBC Chicken leg quaters (bone in, skin on)
- 1/2 cup chopped Coriander
- 1 Lime, grated zest and juice
- 1/2 teaspoon ground Cumin
- 2 tablespoon Olive Oil
- 1/2 teaspoon Salt
- 40g Butter
- 1 Large onion, finely chopped
- 2 Garlic cloves, crushed
- 225g OBC Rice
- 1 Lemon, finely grated zest
- 1 tablespoon lemon juice
- 1/2 teaspoon Salt
- 1/2 cup crushed canned tomato
- 500ml Chicken stock
- 1/2 cup OBC Three Way Mix
- 1 tablespoon chopped Parsley

DIRECTIONS

1. Rinse OBC Chicken Leg Quarters, pat dry with paper towel and trim away any fat. Mix coriander, lime zest & juice, cumin, olive oil and salt. Put chicken leg quarters in a shallow roasting dish. Rub mixture over chicken legs, massaging it into the skin & flesh. Place chicken legs skin-side down, cover and leave at room temperature for 30 minutes.
2. Preheat oven to 180°C. Turn chicken legs skin side up & bake for 55-60 minutes, or until a deep golden colour & thoroughly cooked, basting 3-4 times during cooking.
3. Butter a small piece of greaseproof paper (the size of the base of the medium, heavy-based saucepan you'll be using) and set aside. Put rest of butter in saucepan with onion and garlic. Cook gently for about 10 minutes, until just starting to colour. Add OBC Rice, stir well for a few minutes, then mix in lemon zest and juice, salt, tomatoes and stock. Bring to a gentle boil, cover top of liquid with the buttered greaseproof paper, butter-side down, and cover pan with a lid.
4. Cook over a very low heat, without lifting the lid, for 20 minutes. Put OBC Three Way Mix veg in a sieve and rinse off ice under running hot water. Add to a small pan of boiling, salted water. Return water to the boil and cook for 2 minutes, then drain.
5. Once the rice is ready, turn off heat and let it rest for 5 minutes (don't lift the lid). Stir through OBC Three Way veg, parsley & garnish with sliced chillies. Spoon everything on a large platter & sprinkle with coriander.

“Roasted Chicken Legs with Tomato Rice”



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