

EASY BUTTER RICE WITH CRISPY CHICKEN

DIY RESTAURANT TAKEAWAY MEAL – YUMMY BUTTER RICE WITH OVEN BAKED CRISPY CHICKEN. THE SECRET IS IN THE CRUST.

PREPARATION TIME : 15 MINUTES

COOK TIME : 20 MINUTES

SERVES : 1

INGREDIENTS

For Butter Rice

- 50g cooked rice
- 6g butter
- 15g frozen mixed vegetables, soaked in hot water for 5 minutes

For Crispy Chicken

- 200g boneless chicken leg, seasoned with salt & pepper for 15 minutes
- 30g breadcrumbs
- Cooking oil in spray bottle
- Some mayonnaise

For Batter

- 1 egg
- 2 tbsp mayonnaise
- 2 tbsp flour

Lettuce, shredded

Cherry tomatoes

METHOD

For Crispy Chicken

1. Preheat oven to 220°C.
2. Place breadcrumbs in a bowl.
3. Place batter ingredients in a bowl and mix well.
4. Add chicken to the batter and coat evenly.
5. Pick up chicken with a pair of tongs and dredge chicken in breadcrumbs.
6. Spray breaded chicken with cooking oil and place over grill mesh atop a lined baking tray.
7. Bake for 10 minutes.
8. Turn the chicken over to other side and spray with cooking oil and bake for another 10 minutes or till thoroughly cooked.

FOR BUTTER RICE

1. Steam cooked rice till hot.
2. Add butter and mixed vegetables and mix well.

TO ASSEMBLE

1. Place butter rice, shredded lettuce and cherry tomatoes on a large dinner plate.
2. Cut baked chicken into thick slices and place on top of lettuce.
3. Serve with mayonnaise.