

# Paprika Chicken

4 Chicken Thighs, 2 Onions, 2 Garlic Cloves, 2 Red Peppers, 4 Teaspoons Paprika, 1 Chicken Stock Cube, 500ml Boiling Water, 2 Tablespoons Tomato Puree, 150g Rice

(Serves 4)

1



remove skin from  
chicken thighs

2



peel and chop onion,  
peel and crush garlic

3



dice red pepper

4



dissolve stock cube in  
the boiling water

5



add ingredients except  
rice to oven proof dish

6



cook at 200°C/180°C fan  
45min-1hr, boil rice, serve