

Turmeric rice and BBQ chicken

Ingredients

2-3 chicken drumsticks	1 garlic clove
1 tbsp. of bbq seasoning	500ml boiling water
1tbsp oil	1 chicken stock cube
$\frac{1}{2}$ a lime	$\frac{1}{2}$ tsp of turmeric
$\frac{1}{2}$ an onion	$\frac{1}{4}$ cup frozen peas and corn

Method

1. Turn on the oven to 180 degrees of gas 5
2. Juice the lime and pour it into a glass bowl
3. Add the oil and bbq seasoning into the bowl
4. Mix well (This is the marinade)
5. Sear the chicken drumsticks and add them to the bowl.
6. Rub the marinade on the seared chicken.
7. Fry the chicken for a few minutes turning it on sides a few times.
8. Put it in the oven for 15-20 min
9. Rinse the rice with cold water and put to the side.
10. Prepare the stock cube and put in the rice and put it on the hob to cook.
11. Chop, up the onion and garlic finely.
12. Add the turmeric and peas and corn to the rice and mix in.
13. Fry the onion and garlic for a few minutes.
14. Sieve the rice
15. Add the rice to the fried onion and garlic mix well.
16. Don't forget your chicken!!!