

# KFC Style Chicken, Spicy Rice & Corn Cobs

## Ingredients



### For the chicken

- 2 tbsp paprika
- 4 tsp onion powder
- 2 tsp chilli powder
- 2 tsp black pepper
- 1 tsp dried sage
- 1 tsp garlic granules
  - 1 tsp oregano
  - 1 tsp basil
  - 2 tbsp salt
- 330g plain flour
- 2 tbsp sugar
- 1 egg, beaten
- 1kg chicken portions
  - Oil for frying
- 4 corn on the cob

### For the spicy rice

- ½ tbsp oil
- 2 tsp garlic granules
- ½ tbsp chilli powder
- 1 onion, finely diced
- 200g long grain rice
- 350ml vegetable stock
  - 1/8 tsp salt
- 100g mixed veg

## Method

1. Make the spice mix by combining all the ingredients together in a bowl.
2. Add the flour and sugar to the spice mix and combine well.
3. Put the beaten egg in a bowl and dip each chicken piece into the egg and then coat it in the spice mix. Set aside on a plate and repeat with the remaining chicken pieces.
4. Once all the chicken is coated, shake off the excess spice mix and you're ready to fry.
5. Heat enough oil in a pan to shallow fry the chicken, and fry batches over a medium heat for about 15 – 20 minutes, turning them so they cook evenly.
6. Once they are cooked through and are a deep golden colour, place on kitchen paper.
7. Serve with spicy rice and corn on the cob, cooked as per the pack ingredients.

### Let's make the spicy rice

1. Heat the oil in a medium pan over a medium heat. Add the garlic and chilli powder, stir briefly, then add the onion. Cook for 4 minutes.
2. Add the rice, stock and salt. Stir thoroughly, then add the mixed veg.
3. Cover and bring to a simmer, then reduce the heat to low so the stock is simmering gently.
4. Cook for 15 minutes or until the liquid is absorbed.
5. Remove from the heat, leave the lid on and rest for 10 minutes. This is very important as the residual liquid on the surface of the rice will be absorbed and the rice will go from sticky to fluffy.
6. Fluff with a fork and serve.