Thyme and tomato chicken with pilau rice

Recipe by V-ZUG Ltd.

Preparation	45 Mins
Cooking time	40 Mins
Portions	4
Appliance	Combair SE from 2015

Preparation

4 chicken thighs, skin-on, deboned

4 chicken drumsticks, skin-on, deboned

½ bunch of thyme

200 g shallots

200 g cherry tomatoes

2 cloves of garlic

200 ml cream

100 ml poultry bouillon

2 tbsp Maizena (cornflour)

Salt

Pepper

Nutmeg, ground

Pull the thyme leaves off the stalks. Peel the shallots and cut into half-rings. Cut the cherry tomatoes in half. Peel and crush the cloves of garlic.

Rub the chicken drumsticks with thyme and season with salt and pepper. Put the chicken in the porcelain dish. Add the tomatoes and shallots. Mix the cream, bouillon, garlic and cornflour together and season with salt, pepper and nutmeg. Pour the sauce over the ingredients in the porcelain dish.

(Pre-)heat cooking space to 170 °C with Hot air humid

1 onion

1 clove of garlic

1 tbsp butter

250 g long-grain rice

600 ml vegetable bouillon

Salt

Peel and finely chop the onion and garlic. Heat the butter in a pan and briefly sweat the onion and garlic. Add the rice, sauté briefly, then pour in the bouillon and bring to the boil. Put the lid on the pan.

Put the pan with the chicken on the wire shelf in the preheated cooking space. Cook.

Put the food in

Hot air humid 170 °C for 40 Mins

Serve the rice with the thyme and tomato chicken.

Accessories

Wire shelf

Porcelain dish ½ GN, depth 65 mm

Additional information

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