



Really Easy Chicken & Mushroom Rice
RECIPE

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Cooking time
60 mins
Preparation time

10 mins

Serves

4

An oh-so-easy chicken and mushroom rice, flavoured with Royco's rich Brown Onion Gravy. Add all the ingredients at once and bake to perfection. Simple.

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Ingredients

- 1 x Royco Brown Onion Gravy
- 2 Tbsp tomato paste
- 2 Tbsp balsamic vinegar
- 2 Tbsp honey
- 1 Tbsp dried mixed herbs
- 1 tsp smoked paprika
- Zest and juice of 1 lemon
- 8 pieces of chicken, skin on (4 drumsticks and 4 thighs)
- 2 medium onions, peeled and cut into 8 wedges each
- 250g button mushroom
- Chopped parsley
- Rice, cooked to serve

Products used



Brown Onion Dry Gravy

[View Product](#)

Method

1. 1.
Make the Royco Brown Onion Gravy according to package instructions.
2. 2.
Add the tomato paste, balsamic vinegar, honey, dried herbs, smoked paprika, and lemon juice to the gravy.
3. 3.
Mix well, then toss through chicken pieces, onion wedges and mushrooms to the liquid and allow it to marinade for 15-30 minutes.
4. 4.
Preheat the oven to 170C.
5. 5.
Tip the chicken pieces with the sauce in a roasting dish. Arrange the chicken pieces so they are skin side up.

6. 6.

Place in the oven and roast at 170C for 50 minutes to an hour, until cooked.

7. 7.

Serve hot garnished with chopped parsley, with rice on the side.

Recipe Tags

[Chicken](#)

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