Roasted chicken with apple and white rice



Consejo del chef

You can serve the chicken with a bowl of basmati rice.

Raciones para 2

- ❏ **2** Onions
- ❏ **2** Apples
- ❏ Extra virgin olive oil
- ❏ **200 gr** Assorted mushrooms
- ❏ **600 gr** Chicken thighs and legs
- ❏ **150 ml** White wine
- ❏ Salt
- ❏ Black pepper grains
- ❏ Fresh rosemary
- ❏ Dehydrated redberries
- ❏ Cooked basmati rice

1. Preheat the oven to 200°C, top and bottom heat.
2. Peel and dice the onion and apple. Put them together on an oven tray.
3. Cook the mushrooms in a large pan with some olive oil, and place them over the onion and apple, tossing.
4. With the same oil, fry the chicken over high heat on both sides and place it on the onion, apple, and mushrooms.
5. Add the white wine with salt and pepper and sprinkle some rosemary and dehydrated red berries all over the oven tray.
6. Bake for 45 minutes.

Chef's Notes

https://cookinglovers.teka.com/en/receta/pollo-asado-manzana-arroz-blanco/