



Poussin with Spicy Tamarind Rice

Serves 1-2

INGREDIENTS

1 x 400g poussin
25ml **Karimix Tamarind & Garlic Sauce**

Stuffing:

200g cooked rice
30g sliced spring onions
20g roasted cashew nuts
30g sliced Pappadew, sweet pickled peppers
35g **Karimix Tamarind & Garlic Sauce**

METHOD

1. Stuff the chicken with the combined stuffing ingredients.
2. Brush the chicken skin with the **Karimix Tamarind & Garlic Sauce**, place in a roasting tray and cook in a preheated oven 180°C for 10 minutes to colour and then reduce the heat 160°C and cook for a further 30 minutes or until the chicken and rice is cooked.
3. Do not over pack the chicken with the rice stuffing, a loose packing will allow the chicken to cook out in the centre. Portion and serve with accompaniments.