

## South African nectarine and lemon chicken with pilaf rice

**Serves 4**

**Preparation time: 20 minutes**

**Cooking time: 30 minutes**

80ml olive oil  
 4 chicken legs  
 5 garlic cloves  
 1 tsp ground cumin  
 1 tsp ground coriander  
 ½ tsp ground turmeric  
 ½ tsp ground chili  
 2 onions, diced  
 1 lemon, finely grated rind and juice  
 800ml hot chicken stock  
 2 South African nectarines (or peaches),  
 halved, pitted and cut into wedges  
 20g butter  
 2 cinnamon sticks  
 2 cardamom pods, split in half  
 2 fresh bay leaves  
 300g long-grain rice, rinsed  
 Parsley to serve



### Method

1. Preheat oven to 200°C, fan 180°C, gas mark 6
2. Heat 20ml oil in a frying pan, season chicken and sauté over high heat until golden (3-5 minutes). Set aside
3. Process garlic, ground spices and half the onion in a food processor until finely chopped. Heat 40ml oil in a flameproof casserole dish, add onion mixture and sauté until fragrant (2-3 minutes), then add lemon juice, 300ml stock and chicken, season to taste and stir to combine
4. Scatter nectarines over the chicken and spoon a little cooking liquid over the nectarines. Cover, bring to the simmer and cook over medium-low heat for 10 minutes. Remove lid and cook over medium heat until chicken is cooked through and the nectarines are tender (5-10 minutes)
5. Meanwhile, heat the remaining oil in a separate flameproof casserole dish, add butter, remaining spices and remaining onion and stir over medium heat until starting to caramelize (5 minutes)
6. Add rice, stir to coat, and add remaining stock. Season to taste, bring to the simmer, then cover and bake until rice is cooked (15 minutes)
7. Stir through lemon rind and serve with the nectarine chicken, scattered with parsley

**Recipe created by Reuben Riffel, head chef at Reuben's Restaurant, Franschhoek, South Africa**