



# Chicken and Mushroom Crumble

with Basmati Rice

This Chicken & Mushroom Crumble with Rice is bursting full of flavours and make the perfect dinner night option, from HelloFresh. Cook up a fresh start!

**Preparation Time** 20 minutes

## Ingredients

serving amount 4

300 grams Basmati Rice

560 grams Diced Chicken Breast

2 Leeks

110g cheddar cheese

50 grams Panko Breadcrumbs

2 punnet(s) Sliced Mushrooms

300 grams Creme Fraiche

2 sachet Chicken Stock Powder

3 tbsp Olive Oil

1) Bring a large saucepan of water to the boil with 0.25 tsp of salt for the rice. b) When boiling, add the rice and cook for 10-12 mins. c) Drain in a sieve.

- 2) Meanwhile, heat a drizzle of oil in a large (preferably ovenproof) frying pan on medium high heat. b) Once hot, add the chicken and season with salt and pepper. c) Cook until golden on the outside, 3-5 mins. Stir occasionally.
- 3) While the chicken cooks, trim the root and the dark green leafy part from the leek. b) Halve lengthways then thinly slice. c) Pop the cheese and breadcrumbs in a bowl and add the oil (see ingredient list for amount), stir well.
- 4) Preheat your grill to high. b) Once the chicken is browned, add the leek and sliced mushrooms to the pan. TIP: Add a splash more oil if needed. c) Cook until the mushrooms have browned and the leek softened, 4-5 mins. d) Stir occasionally.
- 5) Once the veggies are soft and chicken is cooked, stir in the creme fraiche and chicken stock powder. IMPORTANT: The chicken is cooked when no longer pink in the middle. b) Bring to a boil and simmer for a minute. c) Taste and add salt and pepper if you feel it needs it. If your pan isn't ovenproof, pop in an oven dish now. d) Sprinkle over the cheesy breadcrumbs and then grill until golden, 2-3 mins.
- 6) Fluff up the rice with a fork. Serve in bowls with the chicken crumble on top. Enjoy!