

Bombay Chicken

From my friend Linda, from her Aunt Ida



A casserole, but elegant and exploding with flavor.

8 pieces chicken breast halves, with skin and bone in

2 teaspoons paprika

2 whole onions, sliced thin

7 cups water, boiling

2 cups long-grain white rice

1 cup coconut, flaked

24 ounces mandarin oranges, canned, drained

1 cup golden raisins

1/2 cup almonds, toasted

2/3 cup flour

1/2 cup butter

8 whole chicken bouillon cubes, or "better than bouillon"

2 teaspoons salt

1 tablespoon curry powder

Serving Ideas: Tastes just wonderful with green beans as a side dish and a salad.

Carolyn T's Blog - Tasting Spoons:
<http://tastingspoons.com>

Servings: 8

If you make this ahead, reheat the bouillon mixture before pouring over the rice. And it may take longer to bake if the dish has been refrigerated, so take that into consideration when planning the sit-down time.

1. Mix flour, salt, dash of pepper and paprika. Dredge chicken pieces in flour mixture and brown in butter in large frying pan. Once browned, remove from pan and drain. Add onion slices and cook in the remaining butter until tender but not brown.
2. Spray a large (9x13) baking dish (glass or ceramic, not metal), sprayed with Pam. Pour in raw rice first, then drained mandarin oranges on top. Sprinkle raisins and coconut over the top. Place browned chicken breasts on top of rice. You can prepare this up to this point and refrigerate, covered.
3. Preheat oven to 350°. Dissolve the bouillon cubes in boiling water and add to the onions. Add the curry powder and any browned bits in the bottom of the skillet. Pour this hot mixture over the rice and chicken.
4. Bake chicken for 1 1/4 hours or until chicken is cooked through and rice is tender. Test the rice for tenderness before removing.

Per Serving (excluding unknown items): 760 Calories; 34g Fat (40.3% calories from fat); 39g Protein; 75g Carbohydrate; 6g Dietary Fiber; 124mg Cholesterol; 1501mg Sodium. Exchanges: 3 Grain(Starch); 4 1/2 Lean Meat; 1/2 Vegetable; 1 1/2 Fruit; 4 Fat.