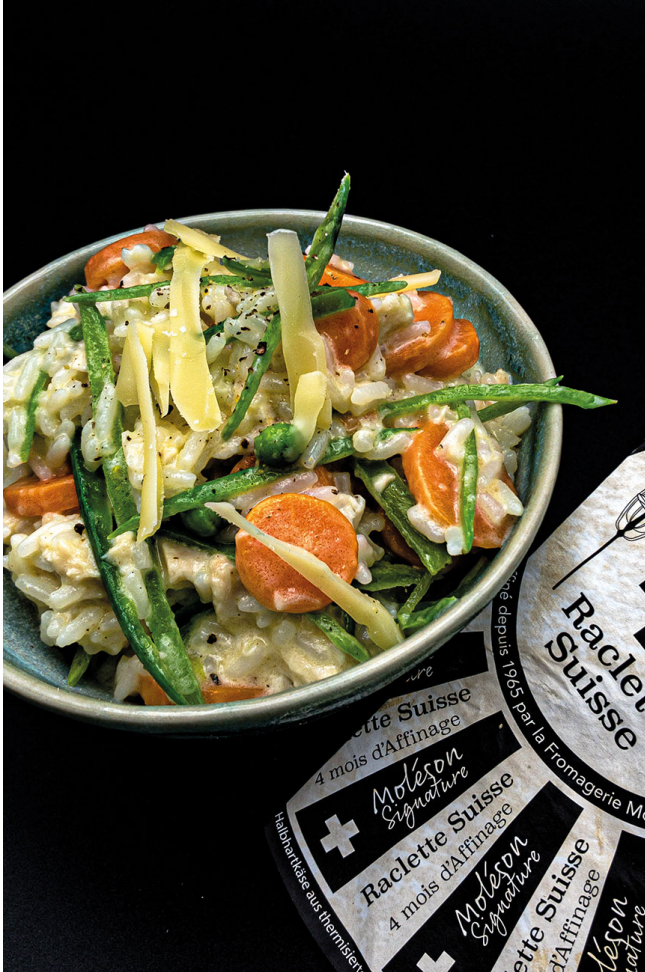


# Rice, chicken and Moléson Signature Swiss Raclette

## Informations

People : 4



## Ingredients

- 100 g Moléson Signature Swiss Raclette
- 250 g rice
- 250 g chicken breast
- 500 ml chicken stock
- 150 g mangetout peas
- 150 g carrots
- 150 g frozen peas
- 25 g butter
- 100 ml cream
- A splash of lemon juice
- 25 g flour
- Salt, pepper

## Preparation steps



1. Chop the chicken into bite-sized pieces.
2. Peel the carrots and chop finely.
3. Cut the mangetout into narrow strips lengthwise.
4. Melt the butter in a saucepan and add 25 g of flour once melted (stirring continuously until it browns).
5. Deglaze with the chicken stock and add the rice. Leave to simmer for five minutes.
6. Add the chicken, cream, carrots, mangetout and peas and leave to simmer for another five minutes.
7. Add the Molésou Signature Swiss Raclette.
8. Season with salt, pepper and a splash of lemon juice and leave to cook for another three minutes.