

Qabuli Palaw with Chicken:

Ingredients:

- 3 - 4 cups Sela basmati rice
- 2 lb. boneless, skinless chicken or 3 lb. bone-in chicken pieces
- 1 large onion, chopped
- Carrots, julienned
- Raisins
- Almonds/Pistachios (optional)
- Vegetable oil
- 3 cups chicken stock or as needed
- Kosher Salt
- Ground cumin
- 1 tsp. Cardamom Seeds

Directions:

1. Place the rice in a colander and rinse under cold running water until the water runs clear. Place in a bowl, cover with warm water, and soak it for at least 40 minutes.
2. In a large skillet/pot, heat one cup oil over medium-high heat. Once hot, add the julienned carrots and fry until tender. Remove it to a dish.
3. Add the raisins in the oil and fry the raisins until bubbly and remove them fast from the oil. (We don't want to burn them) 😊
4. After removing the raisins from oil, add the chicken pieces to the skillet and sear for 3-4 minutes per side until lightly browned.
5. Add the chopped onions on the chicken and fry it until lightly brown.
6. Add in the water and bring to a boil, then reduce the heat to a simmer. Cover with a lid and let simmer for about 10-15 minutes or until cooked, turning the chicken over halfway through.
7. Remove the chicken and set aside. Reserve the chicken stock.
8. Fill a large pot with about 12 cups of water and bring to a boil.
9. Drain the rice and add to the pot with 2 tablespoons of kosher salt.
10. Boil for 8 minutes or more until (The rice should be about doubled in size and not completely tender.)
11. Drain the rice.
12. Return about 2/3 of the rice to the empty pot. Layer the chicken pieces on top of the rice (if using) and cover with the remaining rice.
13. Sprinkle with the cumin and cardamom seeds.
14. Pour the chicken stock, carrots and raisins back into the pot, cover with a lid and cook on low for about 15 minutes.
15. Transfer the chicken and rice to a platter. Garnish with carrots, raisins, almonds and pistachios topping and serve warm.

Salata (Salad)

Ingredients:

1. One small onion
2. 2-3 tomatoes
3. 1 cucumber
4. Cilantro
5. Salt
6. Fresh lemon juice

Recipe:

Chop all the vegetable in the shape you like. Sprinkle some salt and squeeze lemon juice on top. Mix all together and delicious salata is ready.