

Plov Recipe and Cooking Instructions

Ingredients:

- 2 cup long-grain rice (Basmati)
- 10 ounces beef, cubed
- 2 medium-sized carrots, peeled and julienned
- 1 small onion, finely chopped
- Olive oil for cooking
- 2 cloves garlic
- 2 teaspoons cumin
- 2 teaspoons paprika
- Salt and pepper to taste
- 1/4 cup raisins
- 1/4 cup canned chickpeas
- Hot water

Instructions:

1. Rinse and soak the rice thoroughly in warm water and set aside.
2. In a medium-sized, heavy-bottomed pot, heat the olive oil over medium heat. Add the chopped onion and cook until golden brown.
3. Add the cubed meat to the pot and brown on all sides. Season with salt, pepper, cumin, and paprika.
4. Add the julienned carrot, chickpeas, and raisins to the pot, and cook for a few minutes until the carrot starts to soften.
5. Stir in the rinsed rice and continue cooking for another 5 minutes, allowing the rice to absorb the flavors.
6. Pour hot water into the pot, making sure it covers the rice and meat mixture.
7. Nestle the peeled garlic cloves into the rice.
8. Bring the mixture to a boil, then reduce the heat to low, cover the pot with a tight-fitting lid, and let it simmer for about 40 minutes, or until the rice is cooked and the liquid is absorbed.
9. Once cooked, fluff the rice gently with a fork and mix everything together.

Traditionally served with a side salad called Shakarob (chopped tomatoes with onions).