

# EMIRATI CHICKEN MACHBOOS

By



Chef Chris



PREPARATION TIME



COOKING TIME



SERVES



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WATERFRONT MARKET





## INGREDIENTS

- 1 kg chicken, cut into medium pieces
- 2 ½ cups basmati rice
- ¼ cup extra virgin olive oil
- 3 red onions, sliced
- 3 tomatoes, chopped
- 2 dried lemons, rinds perforated
- 3 cinnamon sticks
- 6 bruised cardamom pods
- 2 bay leaves
- 1 tbsp black peppercorns
- 4 cups water
- 2 chicken bouillon (stock cubes)
- 1 bunch fresh coriander leaves, chopped
- 1 pinch saffron, soaked in 3 tbsps boiling water
- 2 tbsps ghee

### For the marinade:

- ¾ tsp cumin powder
- ¼ tsp clove powder
- 2 tsp bezaar spice mix
- 1 ½ tsp turmeric powder
- 4 cloves garlic, minced
- 3 tsp chili powder
- 1 lime, juiced
- 1 pinch salt
- 1 pinch pepper



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## Method:

Marinating the chicken:

1. Into a large bowl add the cumin, cloves, bezaar spice, turmeric, chili, pinch of salt, pinch of pepper, minced garlic and lime juice. Mix well to ensure everything is combined.
2. Add the chicken pieces and coat evenly with the marinade. Place the bowl in the fridge to allow the chicken to absorb all the flavours.

Preparing the rice:

1. Using a colander, rinse the rice thoroughly. Place the rice into a bowl, cover with fresh, cold water and soak for approximately 15 minutes.
2. After soaking, drain the rice well and set aside.



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### Cooking the chicken & rice:

1. Remove the bowl of marinated chicken from the fridge. Add the olive oil to a large pot, heat, and then add the chicken. Sauté the chicken evenly until it is golden brown in color.
2. To the pot add the tomatoes, dried lemons, cinnamon sticks, cardamom pods, bay leaves, black peppercorns and half of the sliced onions. Season with salt and pepper to taste, and stir well to coat the chicken.
3. After 2 minutes, add the water and chicken bouillon and cover the pot. Bring the pot to a boil until the chicken is almost cooked (approx. 10 minutes).
4. Reduce the pot to a low heat, add the rice and stir gently. The rice will cook as it absorbs the liquids in the pot.
5. When the rice is cooked, remove the pot from the heat and add the saffron water, remaining onions, chopped coriander and ghee. Stir gently to combine all the ingredients, then cover the pot with a clean, dry dish towel. Place the lid on top of the towel and let the meal sit for 10 minutes before serving. Enjoy!

**Bon appétit!**



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