



Cumin Rice and Chicken

Here is a food as the most delicious one to me. This food firstly has been made by my maternal grandmother and not everybody knows that. and now I am going share its recipe with you.

Ingredients:



Recipe:

At first, we put the chickens into the pot. then we add some fried onion and a few garlic slices. Plus, we add a cup of boiled water with a little bit saffron in it. After all, we add spices which contain black pepper, salt, turmeric and paprika.

Then we close the pot's door and set up the heat into the medium level.

We wait about half an hour to forty-five minutes till the chickens cook well and approximately half of its water evaporate.

Then we cut the chickens into small pieces and add butter with a mixture of black and green cumin and barberry into the sliced chickens.

Meanwhile, we put about 2- 3 (depends on the amount) cups of rice with salt in water and let it stay for about 2 hours. Then we add it into boiling water after a few minutes we rinsing it. (using a strainer)

Next, we place the chickens with the sundries and rice like a layer in a bigger pot and we add saffron and barberry among the layers. We put the whole pot on the medium heat and after one and a half hours our food is ready to serve.

I hope you enjoy this traditional Persian dish.