

Ruz Maa Dajaj (Chicken with Rice)

A Ghenwa Steingaszner Recipe from the
“Luxurious Lebanon Cooking Demo” with Ghenwa

Type:	Main course, chicken
Serves :	8-12
Time :	Plus minus 1 ½ hours
Important utensils :	Roasting tray and 2 large pots.

INGREDIENTS

- 10 chicken pieces or 2 big chickens
- 500 gr. minced meat (lean beef or lamb)
- 25 gr. pine nuts, fried
- 25 gr. almonds, fried
- 3 cups rice
- 8 cups water
- 2 onions finely chopped
- 2 onions cut into halves
- 2 cinnamon sticks
- 6 cardamom pods
- 2 tbsp. salt
- 4 tbsp. Lebanese mixed spices
- 3 tbsp. sunflower oil
- 2 tbsp. chopped parsley for garnish

METHOD

THE CHICKEN

- Wash the chicken pieces with vinegar & put them in the pot.
- Add 8 cups of water, 1 tbsp. Lebanese spices, the cinnamon, cardamom & the onion. Bring to boil.
- Cook for 30 minutes whilst skimming the scum and impurities as they appear.
- Remove the cooked chicken from the stock, but keep your stock.

THE RICE

- Heat oil in the pot, add finely chopped onions & cook until soft.
- Add the minced meat, spices & cook until the meat is well browned.
- Add the washed rice & stir it for 2 minutes
- Take 6 cups of the chicken stock from your pot and add to the rice & mince meat mixture. Cook on low heat until the rice is soft. Add salt.
- Grill the chicken pieces until golden brown.
- Spoon the rice into big serving dish. Place the chicken pieces on top.
- Sprinkle the fried nuts & chopped parsley.