BOILED CHICKEN WITH BULGUR

Ingredients
A kilo and a half chicken thighs
an onion
carrot
lemon peel
cinnamon
halo
bay leaf
clove
dry lemon
2 liters of water
2 teaspoons salt
bulgur:
2.5 cups bulgur
Half a cup of vermicelli
5 cups of chicken broth (liter)
Sauteed vegetables:
Broccoli
Carrots
zucchini

Directions
To boil the chicken: In a bowl, put a tablespoon of fat, then add the spices, roast the spices a little, then add the chicken pieces and fry them a little, then add the hot water and leave them until boiling, then close the pot and leave them until the level, and after leveling add the salt and leave them on A little slow fire. To prepare the bulgur: In a bowl we put a tablespoon of ghee, then the vermicelli and we roast the vermicelli, then add the bulgur, and we roast it with the vermicelli, and then we add chicken broth to them, close the pot and leave them until they are level.

CHEF OMAR

Bon Apetit!