K A R N I Y A R I K

Ingredients
1 kilo of eggplant
Half cup, olive oil
Half a kilo of meat (mashed)
big onion
2 medium tomatoes
parsley
Teaspoon salt
teaspoon dried pepper
1 teaspoon mixed spice (Al-Halabi spice)
sauce:
5 large tomatoes
Half a teaspoon of salt
Half a teaspoon of black pepper
the rice:
600 g short rice (3 cups)
750 ml water (3 cups and 3/4)
tablespoon of ghee
Teaspoon salt

Directions
We cut the eggplant into two pieces, then we dig each piece with a spoon a little in the middle of each eggplant piece, then we grease them with olive oil, then put them in a baking tray and put them in the oven and leave them until they are cooked and grilled, To prepare the filling: In a pot on the fire, we put a little oil in it, then add the meat (greased meat), fry it (until it becomes coloured), then add the onions (finely chopped), salt, mixed spice (Al-Halabi spice), dry pepper, then We stir them and leave them a little, then we drain the tomatoes (finely chopped), and we fry all the ingredients, then we take the pot off the fire and add the parsley, and we stir all the ingredients, then we take out the eggplant pieces from the oven and put a little salt on them and then we stuff them in the previous filling, Then we add tomato and pepper pieces to the filling, and then we pour the sauce (the sauce is a grated tomato without its peel, adding salt and pepper and stirring them) into the tray and then we put the tray into the oven, and leave them until they are level. To prepare the rice: we put in the cooking pot on the fire the fat, vermicelli, and we roast the vermicelli in the fat (until it becomes golden in color), then add the rice and roast it with constant stirring, then add the salt and water, stir all the ingredients, and leave them until the water starts boiling, and from Then we close the pot, reduce the heat and leave the rice until done, and then the rice is ready.

C H E F O M A R

Bon Appetit!