Y E M E N I M A N D I

Ingredients
2 garlic
juice of half a lemon
Half a teaspoon of salt
green coriander cup
kilo tomatoes
daqoos sauce:
1 teaspoon turmeric
teaspoon paprika
Half a teaspoon of ginger
small cup of oil
small cup of warm water
saffron
Chicken coloring mix:
ghee
Vegetable oil
6 Cloves
6 Hull giveaways
3 Bay paper
3 dried black lemons
cinnamon
6 glasses of water
1.5 tsp salt
Pakistani rice
chickens 1200g

Directions
First we wash the rice well, then we soak the rice in warm water for half an hour, and after half an hour has passed on the rice, we filter it from the water. How to color chicken: put in a bowl of Zaghfran water, then add salt, turmeric, sweet paprika, ginger, vegetable oil, then mix the ingredients well, and then add this mixture to chicken pieces. Method of application: We put cinnamon sticks, dried black lemons, bay leaves, cardamom pods, cloves in the pot, then put hot water on top of them, and close the pot for ten minutes, and after ten minutes have passed, we put rice with a spoonful of salt and a small cup of oil. vegetarian, and then stir the ingredients a little, then put two layers of tin foil on the pot, then put the chicken pieces on tin paper and close it with tin foil, then put the pot in the horn for 40 minutes After 40 minutes on the crock, we raise it to the top layer and put a tray under it and fill it with hot water and then leave it in the horn for 40 minutes as well. After 40 minutes we get rid of the tin foil on the chicken pieces and return the crockery to the oven until the chicken pieces are grilled a little. A way to flavor rice (to smoke rice): We put lamb fat in a pot on the fire and leave them until the fat melts, then we put a bowl of oil in the middle of the rice and add a piece of coal to it and close the pot and cover it well with a cloth and leave the bowl closed for 10-15 minutes Then the dish is ready. To prepare the Sahaouq sauce (Daqoos sauce): In the food processor, we put a kilo of tomatoes, a cup of green coriander, half a spoonful of salt, the juice of half a lemon, garlic, then mix them a little, and then the sauce is ready.

Bon Apetit!