S Y R I A N K A B S A

Ingredients
A small spoon of Kabsa spices
1 teaspoon paprika
Teaspoon turmeric
3 tablespoons of oil
To grease the face of the chicken when grilling:
Water from a cup and a quarter to a cup and a half
Half a teaspoon of salt
5 tablespoons vegetable oil
Teaspoon turmeric
A tablespoon of Kabsa spices
A quarter cup of raisins
A carrot
1 large tomato
Two grains of green capsicum
1 red pepper
1 medium size onion
4 cups of rice (650 g)
How to prepare the rice
A tablespoon of ghee
2.5 liters of water
1.5 teaspoon salt
5 cardamom pods
Five pieces of cloves
3 Laurel Papers
3 dried Indian lemons
2 cinnamon sticks
Peel half of a lemon
One carrot
one onion
2 kilos of chicken thighs
How to prepare chicken:

Directions

We boil water and in the meantime we dissolve one tablespoon of ghee in a separate saucepan, then put the chicken thighs and put with them onions, carrots, lemon peel and the rest of the spices mentioned in the ingredients (without salt), and we mix them to show the flavor of the spices with the chicken. Then we pour boiling water into the chicken pan, wait until foam appears and remove it After the chicken is boiled (30-35 minutes) add one and a half tablespoons of salt.
Rice: we add vegetable oil and chopped onions to small pieces, wait until the onions start to wilt, then add red and green peppers, chopped into small pieces, add a pinch of salt and wait for the mixture to wilt, and in the meantime we wash the rice, then add the tomatoes in a medium size, chopped To small pieces, grated carrots, raisins and then add rice to the saucepan. While the rice is cooking, add half a spoonful of salt, Kabsa seasoning and a teaspoon of turmeric, and sauté the spices with the rice, then add the chicken broth according to the amount of rice, close the pot with the lid and put a piece of cloth over it so that the air does not leak and leave it on a low heat. Chicken: We put the chicken in the oven tray and grease the chicken with the mixture in the ingredients, then put it in the oven (at 220 temperature from the top), then put the tray at the bottom of the oven and leave it until browned. Decorate by adding nuts when pouring.

C H E F O M A R

Bon Apetit!